

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 100

JANUARY 28, 1939

Number 4



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THE NATIONAL PROVISIONER

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



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Daily Market Service

(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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Their Performance Remains Unequaled



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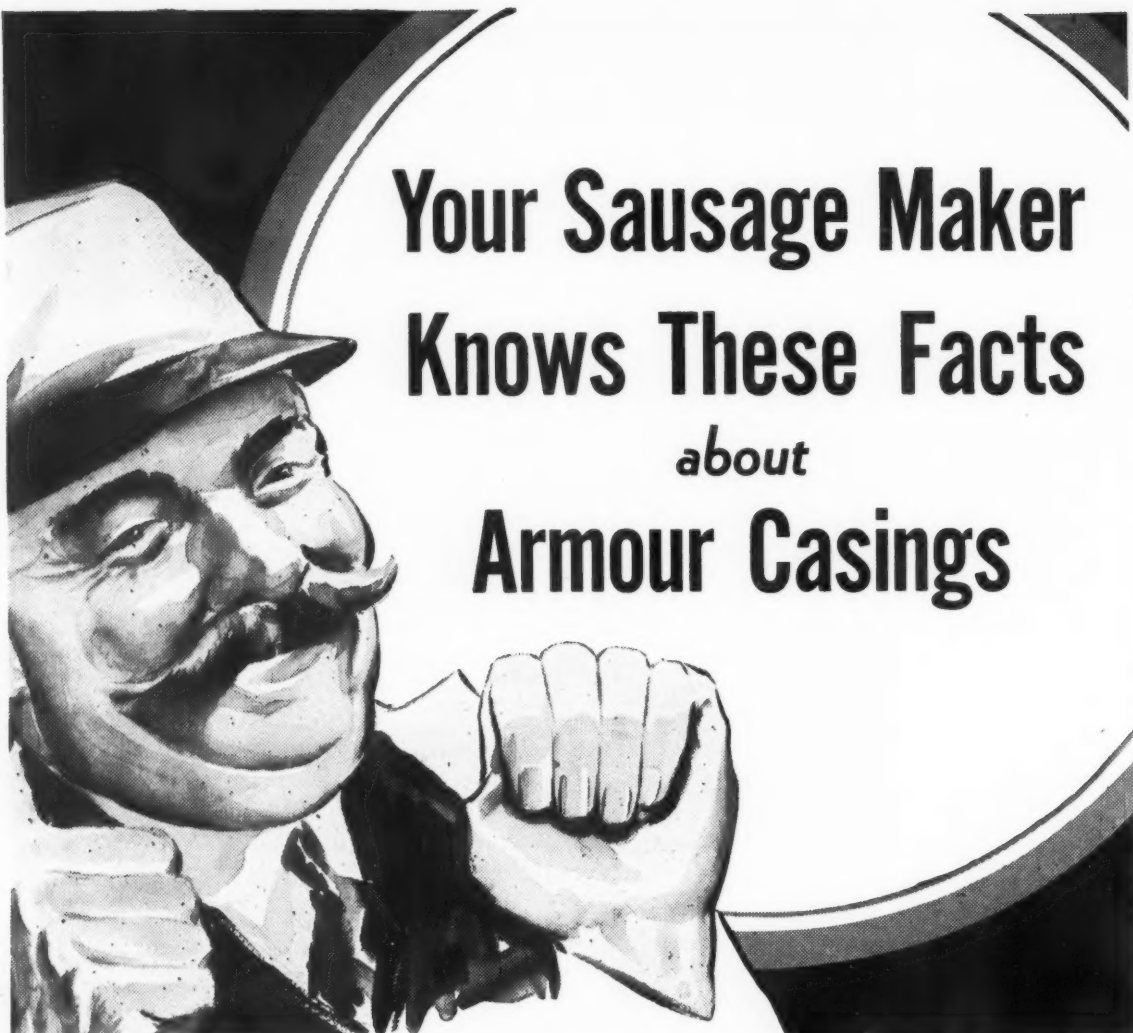
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THE NATIONAL PROVISIONER

JANUARY 28, 1939

*The Magazine of the Meat
Packing and Allied Industries*

Canned Meats in the Limelight...

What Housewives Want In Canned Meats

By MARJORIE H. BLACK*
National Canners' Association

WOMEN are the ultimate buyers of most of the canned meats, and yet it is amazing to find out in talking with them that the majority of them know practically nothing about canned meats. In fact, I venture to say that many women never consider them when they think or talk about canned foods. They need information about canned meats and suggestions and help toward making the best use of them.

Women who do use canned meats have very definite opinions about the products and what they would like to know about them, and from these women have arisen my suggestions.

Fundamentally, women are interested in canned meats, just as they are interested in other canned foods, because of the economy to them in time, labor, and money. Just as soon as women are convinced on these points they will become larger users of canned meats.

Roast Beef or Pot Roast?

At the present time there seem to be two distinct reactions to canned meats. So distinct are these reactions that they almost classify meat products into two groups: 1.—Those that the women consider too expensive to use every day. 2.—Those that look cheap or are in cans that look too small to serve the family.

*Paper read at Meat Section of National Canners' Convention.

Among the meats referred to in the first group—those believed too expensive to use every day—women mention ham, chicken, and ox tongue. They serve them with pride to company or party groups, but that fact limits their consumption.

Among the group of meats referred to most often as looking cheap is roast beef. After listening to women express their opinions about canned beef, I realize that they are disappointed in the product for several reasons. To begin with, the majority of women think of roast beef as rare, and they are disappointed to find that the canned product is not rare. That is the initial shock. Then, most of them plan to serve the product as a roast, and when the can is

EYE AND SALES APPEAL

Picturing in natural color on the label the can's contents, ready to serve, enables the housewife to visualize the product more clearly and is an aid to her when buying canned meats.



opened the contents do not look as attractive as they expect a roast to be, and again they are disappointed. Women usually say the flavor is all right, but add that the meat shreds when they cut it. They say it is like a pot roast of beef, and since women know pot roasts are served well done, and do have shreds, such a change in name might describe the product to them more clearly.

Want Meat Flavor

The meat products mentioned most often as being used by women are corned beef and corned beef hash. These products seem to meet with unreserved approval. In fact, some women have asked, "What other canned meat is there that looks as nice and tastes as good and is in the price range of corned beef?"

Women frequently criticize the high seasoning of some canned meats. They say that so much spice is used there is no meat flavor; that they want to buy meat, not flavoring, and that they want the meat flavor to predominate. Once a woman gets this prejudice against a product, she is likely to take a dislike to all similar products. Some seasoned products do have just enough flavor to enhance the product, rather than overshadow or disguise the meat flavor.

Women want to know what is in the can of meat. Due to dietary requirements of some who cannot eat certain meat, such as pork, veal, or some other food, they want the label to tell them what meats are used in a mixed product.

The small size of some cans discourages a woman from using canned meat because, as she says, the can looks too small for her family and she would have to buy several and that would make it cost too much. Right here is where she needs information on how to use the meat to make it serve her family. Many of the meats combine especially well with such foods as macaroni, noodles and rice, and a recipe on the label, or suggestions on how to use the meat, would help her over this feeling that there is not enough in the can to serve the family.

Absence of Waste Overlooked

Another factor that women do not take into consideration when looking at the small can is that there probably is no waste in the can—that the meat has been cooked without the bone. A mention of this on the label might help her in visualizing the quantity in the can and how far it would go for the family. When a woman buys meat in the market she knows how to plan on the waste, but as the product in the can is not just like the raw product she does not have her mind trained to the comparison, and until she does, she needs help in this matter. Likewise, the cost comparison is hard for her, because one is based on a raw product with waste, and the other on a cooked product with practically no waste. She would appreciate some information that would help her in the selection and

buying of canned meats for her table.

Canned meats are excellent foundations for many prepared dishes, and women need to have this brought to their attention. With all due respect to women, there are millions cooking every day who do not have imagination about food mixtures and unless they have some definite recipe suggested to them they are helpless to make any for themselves. You men work with meat all the time, and you know so much about it that you probably cannot understand how women can know so little. Well, it isn't that they know so little; it is just that they know different things and are not versed in the facts that are second nature to you.

Prestige for Canned Meats

Canned entrees using meats are not generally familiar to women, and the comment of those who do know them is usually, "There is not enough meat in them."

Prestige is what canned meats need to make them popular with women. Canned ham has it. It is served by the most fastidious and sophisticated of hostesses and appears because they are proud to serve it. Other canned meats need the same boost. They not only need the prestige to be used for parties, but they need prestige to make the family appreciate them every day. Show the woman how what she considers "party" meats can be economical every-day meats. Show her that what she considers too expensive or an unattractive meat may be served to fit into her budget and appear very attractive. In other words, add a glamour to the ordinary food. Often it is because canned meat is so easy and convenient that she thinks it is not elegant enough for her to use.

Every Woman a Potential Buyer

Feature canned meats for buffet suppers, for party dishes, for salads, and casserole mixtures that will appeal to the esthetic sense of women, and you will find they will be larger users of canned meats.

In addition to what women who use canned meats want to know, the women who do not know canned foods should be enlightened. Many women do not know that the grocer has a shelf of canned meats, while others look at them, but being unfamiliar with them, hesitate to try them and pass by. Still others look longingly at them and think, "Well, those are beyond my reach from the cost standpoint." Every one of those women is a potential buyer and user of canned meats if she is informed.

I have served canned meats at my house and had my guests just marvel at the idea. They admitted they didn't know such meat was canned, or never would have thought of using it as I did, or made some other remark that showed me that once they were informed, interest was assured.

Women want to be, and must be, informed on canned meats before they can be wiser and larger buyers of the product. They will appreciate your help.

Modern Canning Aids

(See opposite page.)

1.—Precision instruments for indicating, recording and controlling pressures, temperatures, humidity and liquid levels, in various designs and for all classes of service, attractively displayed by the Foxboro Co. This booth was popular with canners seeking aid on temperature problems.

2.—Among equipment featured by Republic Steel Co. was an Enduro steam-jacketed kettle. Other tools and utensils of this stainless steel were also displayed, as were samples of Exlite cold-reduced and Republic coke tin plates.

3.—Dioramas depicting the company's many activities in behalf of the canning industry, particularly to increase consumption of canned foods, were a feature of the display of the American Can Co. Among these activities are maintenance of a testing kitchen, distribution of consumer educational material, campaign to promote better canned meat merchandising in retail food stores, research on production problems, supplying speakers on canned foods, installation of convention exhibits and carrying on of educational work in behalf of canned foods among doctors and dentists.

4.—An elaborate display of a great variety of tin and glass packed foods, including many meat items, in all of which "Peacock" certified colors or dry essence of natural spices were used, made up the exhibit of the Wm. J. Stange Co. These popular colors and seasonings were also displayed in glass jars and packages.

5.—Modern designs of indicating and recording instruments suitable for use in the canning plant featured the display of Taylor Instrument Companies. Industrial thermometers with Binoc tubing were also shown. Literature describing the products on display was available.

6.—Exhibit of the Owens-Illinois Glass Co. was designed to emphasize the importance of color in glass containers to secure eye and sales appeal for the products packed in them. Thin-blown glass tumblers decorated in colors and glass bottles and jars in new, attractive shapes and designs were shown.

7.—Following its custom at canners' conventions, Continental Can Co. maintained a social center in the midst of the exhibits for the convenience of foot-weary exhibit visitors. As usual, it proved to be a rallying place for canners and equipment men. The space was tastefully decorated and lighted.

8.—A new line of aluminum containers, fabricated from alloy 52-S and suitable for a large variety of uses in the meat packing and sausage manufacturing plant, was shown for the first time in the display of the Aluminum Cooking Utensil Co. Spot-welded, steam-jacketed aluminum kettles, trays, meat loaf pans and many other tools and utensils were also on display.



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MEAT PACKERS LOSE LEADER

WM. WHITFIELD WOODS, president of the Institute of American Meat Packers, passed away while at work at his desk in the Institute offices in Chicago, on Friday, January 20. Apparently in the best of health, Mr. Woods' death came as a shock to his many friends in the industry, both within and outside the Institute membership.

Widely respected, both for his sterling character and for his devotion to the meat packing industry, Mr. Woods worked quietly and untiringly for the interests he served. In the 19 years of his association with the Institute, first as staff member and later as executive head, he developed a personnel and plan of work and service, in conjunction with packer leaders active in Institute affairs, unsurpassed by any similar organization.

Made Industry Understood

With the affairs of his industry always uppermost in his thoughts, he was ever alert to see that its prestige was preserved and that it was understood by the nation's livestock producers, by consumers of meat and by the federal government. He devoted much of his own and his staff's time and attention to seeking out best methods and practices, to correlating ideas and opinions, and to passing these along in an effort to develop standardized practice as far as possible for the benefit and profit of all.

Mr. Woods had been a member of the Institute staff since 1919, and president of the Institute since 1928. He was brought to the Institute's office in Chicago in 1919 by Pendleton Dudley, of the Institute's New York office. Mr. Dudley was counseling the meat packing industry on public relations at the time of the reorganization of the old American Meat Packers Association into the Institute of American Meat Packers.

Mr. Woods was born in Meridian, Miss., the son of William Richardson Woods and Annie Kate Whitfield Woods. He attended public and high schools in Meridian and the University of Virginia, receiving the degree of Bachelor of Arts in 1914. For two years, in 1911-12 and 1912-13, he was instructor in the Department of English of the Agricultural and Mechanical College of Texas.

A Scholarly Background

In 1915 he was graduated from the Columbia University School of Journalism with the degree of Bachelor of Literature. For a brief time he worked on trade publications and then joined the editorial staff of the New York World. In 1918 he accepted a position as director of the Department of Information at Columbia University, from which position he resigned in 1919 to become associated with the American



WM. WHITFIELD WOODS

Meat Packers' Association. On July 21 of that year the Association was reorganized as the Institute of American Meat Packers.

With the Institute he was, successively, associate director of the Bureau of Public Relations, director of the Bureau of Public Relations, and in 1920 became vice president in charge of the Department of Education and Research. In 1928 he was elected to the presidency of the Institute.

He is survived by his widow, Mrs. Dorothy Dunkin Woods, and one son, Richard Whitfield Woods. Private funeral services were held in Chicago on Monday, January 23.

BROADENING FOOD OUTLET

Surplus diversion is an important part of the government program to help the farmer obtain greater domestic consumption for his products, said Jesse W. Tapp, retiring president of the Federal Surplus Commodities Corporation, in an address at the convention of the National American Wholesale Grocers' Association in Chicago recently. He declared that increased distribution should be brought about in cooperation with established marketing agencies, cooperative and corporate, rather than in competition with them.

Congestion in export lines of farm products, he pointed out, causes shifts in farm production and leads to congestion in meats, eggs, dairy products, fruits and vegetables and, conversely, greater use of the latter products eases the strain in the export lines. The supply of meats, fruits and dairy products

is not in excess of needs but may pile up in surpluses merely for lack of buying power or dietary knowledge on the part of consumers.

Greater domestic consumption can be achieved, Mr. Tapp declared, only if consumers have more income, or if consumers' present buying power can be stretched out, especially for those in the low-income groups.

Special low-cost methods of distribution might be helpful, he suggested, with systematic, permanent and widespread efforts to make certain commodities available with less than the usual amount of intermediary services and costs. It might also be possible to bring about more variation in distribution costs with the supply situation, he pointed out, with elimination of farm waste of certain products when the price is too low to market them economically.

Consumer education as to supply, relative prices and dietary values of different products might help to make the diets of many families more adequate, Mr. Tapp said, especially if backed by special marketing programs, such as the beef campaign, which was staged by dealers and the meat industry during 1936, with the cooperation of the National Livestock and Meat Board and the Institute of American Meat Packers.

HOUR CONTRACTS APPROVED

Established trade unions will now be certified by the National Labor Relations Board to make employer-union 1,000 and 2,000-hour contracts which partially exempt the employer from the overtime provision of the wage and hour law, according to a labor board announcement. The wage and hour act allows employers to work employees having such contracts up to 12 hours a day or 56 hours a week without paying overtime.

Since the contracts restrict working time in any 26 consecutive weeks to 1,000 hours and in any 52 consecutive weeks to 2,000 hours (an average of 38.4 hours per week) the employer must offset above-average work weeks with others of below-average length.

The labor board said that it would certify an applying labor organization as bona fide within the meaning of the wage and hour act if:

1.—The labor organization has been certified by the NLRB as a collective bargaining agency for the employees under the Wagner act.

2.—Any local with which the labor group is affiliated in an international or parent organization has already been certified as a collective bargaining agency under the Wagner act.

The board points out, however, that its certification of a union as bona fide does not necessarily establish the organization's right to be recognized as the exclusive bargaining agency for employees of a particular employer under the Wagner act.

LATEST IN MEAT CANNING EQUIPMENT AND SUPPLIES

EXHIBITS staged by the Canning Machinery and Supplies Association during the 32nd annual convention of the National Canners' Association was one of the largest—certainly one of the best balanced and the most interesting and instructive—ever staged by the organization. One hundred and thirty-six members displayed equipment, tools, utensils and supplies, or maintained headquarters in the various hotels, only a few less than at the record-breaking show held last year. Quite a large volume of equipment was sold during the week, it was reported, and while probably total dollar volume of sales was under that of the 1937 exhibit, it was sufficient to encourage manufacturers to believe that the coming year would be an active one for them.

Displays, as is customary, were set up in Machinery Hall and in the Grand Ball Room of the Stevens Hotel, and overflowed into other space. Included among the exhibits were canning machinery, labeling machines, etc.; labels; glass and tin containers, including tumblers with applied colors; closures; recording and indicating thermometers and temperature control instruments; material handling equipment, particularly hoists, lift trucks and gasoline and electric fork trucks and tractors; salt; prepared seasonings; certified colors; valves; fittings; pumps; speed reducers; non-corroding metals such as aluminum, stainless steel and monel metal, and tools and utensils fabricated from them; shipping containers, glues and adhesives, etc.

Among the firms exhibiting materials, equipment and supplies of particular interest to packers, sausage manufacturers and meat canners were the following:

ALUMINUM COOKING UTENSIL CO.—Among the equipment displayed by this company was a line of new containers suitable for use in the meat packing and sausage manufacturing plant for trimmings, ground meats, etc. These are made from alloy 52-S, having a tensile strength of 42,000 lbs. per sq. in. and being practically non-corrosive. Meat loaf pans manufactured from the same alloy were shown. Spot-welded, steam-jacketed kettles of the type popular in meat plants, trays, pans and utensils were also displayed. The exhibit was a busy spot during the entire time of the convention. Among company representatives present were T. H. Gibson and B. E. Hiles.

AMERICAN CAN CO.—This company this year departed from its usual custom of showing a great variety of tin containers for foods, cosmetics, oil and other solid and liquid products. Instead, the company presented a series of dioramas which told in a very inter-

esting and effective manner the story of its services to the entire canning industry and the efforts it is making to encourage greater consumption of canned food products. Among other things, one learned from this display, the American Can Co. is engaged in operating a testing kitchen, distributing educational literature to consumers, campaigning to encourage grocers to give more attention to canned foods display and sale, making exhibits at con-

ventions and conducting educational campaigns among doctors and dentists. The company was again host this year to a large number of customers and friends at a theater party at the Chicago Theater on Thursday evening, January 26. A long list of executives and sales representatives were present, including H. A. Baker, president of the company, G. H. Kellogg and A. H. Nugent.

WM. J. STANGE CO.—A great variety of all kinds of food products packed in glass and tin, including fruits and vegetables, soups, pigs' feet, sausages, tongue, spiced ham, potted meats, frankfurters, fish, shrimp, etc.—in all of which Peacock brand or dry essence of natural spices, or both were used—was displayed by this company. These popu-

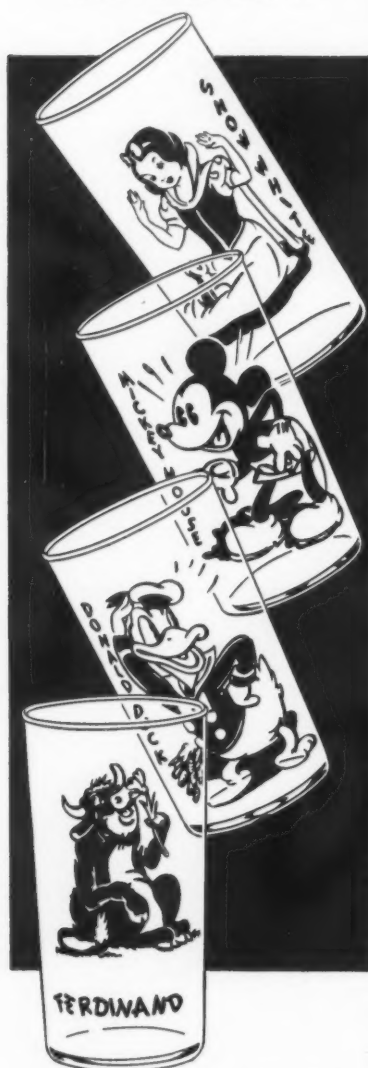


AMONG PACKERS' SUPPLIERS ON HAND AT CONVENTION

ABOVE.—Sales executives of Heekin Can Co. ready to receive visitors at the company's comfortable booth and explain the benefits of Heekin service. (Left to right): G. H. Pahlman, J. T. Paris and C. L. Heekin.

BELOW.—Display by the Diamond Crystal Salt Co. E. F. Jogerst (left), Wisconsin representative, and C. C. Van Dyne of the Chicago sales staff, expound the merits of salt made by the Alberger process.

**THERE'S ALWAYS A NEW
WAY TO PROMOTE SALES
AND . . . LIBBEY CAN
HELP YOU DO IT**



Libbey Genuine Safedge
Tumblers are proving to be tremendous sales-getters for food packers everywhere. They offer the undisputable value of reuse plus all the advantages found in other glass containers. These handsome Sales-package Tumblers are available in many designs in color as well as popular characters of the day. Always something new to keep sales moving. If you pack chipped beef, sandwich spreads, bacon, mayonnaise, Canadian bacon, or a variety of other products, you should seriously consider Libbey Tumblers to speed up sales. Owens-Illinois Glass Company, Toledo, O.

OWENS-ILLINOIS
Libbey Safedge
TUMBLERS IN COLOR

lar colors and seasonings were also shown in large display jars and in the unit packages which make them so easy and convenient to use. Members of the executive, technical and sales staff in attendance included Wm. J. Stange, Wm. B. Durling, T. L. Allen, V. E. Berry, Frank M. Hartigan, H. A. Wedin, Ray F. Beerend, Joe E. Graf, J. Boyd McKeane, Irving Zeiler, Leon Scott and Aladar Fonyo.

CORN PRODUCTS SALES CO.—Cerelease, a refined dextrose sugar widely used in the meat packing industry, was a featured display at convention quarters of Corn Products Sales Co., together with sample products canned with dextrose. Led by Dr. J. H. Buchanan, divisional sales manager, the Corn Products welcoming committee included J. D. Buhner, president; Fred Mueller, William Gambel, and Frank Himschoot, vice presidents; H. A. Crown, R. H. De Waters, J. M. Krno, Thomas Bruce and Harry Fisher, sales promotion and technical service; A. G. Peterson and R. R. Adam.

E. I. du PONT de NEMOURS & CO.—Du Pont was represented at the convention by members of its cellulose sponge division, headed by Lincoln C. Price, manager. Featured was a new cellulose sponge developed by the company, combining unusual durability with light weight, high absorbency, uniformity, and the ability to withstand sterilization through contact with boiling water. Members of the cellulose sponge division serving with Mr. Price as hosts were P. A. Dillman, sales promotion; J. Spencer Hukill, advertising manager; and sales representatives R. R. Case, James L. Chamberlain, George J. Courtney and Ralph F. Hansen.

CONTINENTAL CAN CO.—Following this company's custom, no display of containers was made at the convention. The company maintained, however, a large, comfortably equipped space in the Ball Room for the convenience of convention visitors. Sales, credit and research departments had headquarters in various rooms on the sixth and seventh floors of the hotel. Company greeters included C. C. Conway, president of the firm, and a large number of executives and salesmen.

AMERICAN SOYA PRODUCTS CORP.—Headquarters of American Soya Products Corp., producers of the familiar Nusoy binder for meat products, were presided over by William N. Larson, treasurer. Samples of soya products of the company were shown.

DIAMOND CRYSTAL SALT CO.—Salt made by the Alberger process in barrels and consumer packages was the sole product shown by this firm. The display was a popular place for canners seeking information and help on seasoning problems. W. H. Dolan was in charge, assisted by E. F. Jogerst and C. C. Van Dyne.

HEEKIN CAN CO.—This company displayed none of its products but maintained an attractively decorated and lighted social booth which proved to be a haven for many foot-weary exhibit visitors seeking a place to rest. A con-

siderable force of company representatives were on hand to greet visitors, including Daniel M. Heekin, James J. Heekin, A. F. Rassenfoss, Guy J. Robson, Joseph J. Wells, Charles L. Heekin, John A. Kincanon, Tracy H. Barrett, George Pahlman, J. T. Paris, J. K. Browning, S. H. Champlin, C. J. Noll, Daniel H. Heekin, jr., and William Holzwarth.

OWENS-ILLINOIS GLASS CO.—This firm, large producers of glass blocks—which are becoming so popular for meat plant construction—tin cans and glass containers of all kinds, had a very attractive display in the Ball Room. The containers on exhibition were of shapes and designs calculated to impress the observer with the great sales appeal in well designed packages of this type. A variety of thin blown, decorated tumblers suitable for many meat products was also shown. Present were R. W. Caldwell, John Fedosky, W. G. Glascoff, jr., J. J. Harris, J. J. Hogarty, E. B. Huesmann, H. J. Kelleher, G. E. Kummerow, Ed. Laxo, C. G. Prahl, F. A. Prahl, C. B. Rairdon, S. L. Rairdon, I. F. Roberson, S. C. Robison, W. Miles Ryan, M. W. Towse, K. H. Weeman, jr., D. P. Wright, J. F. Adams, W. W. Cox and F. W. Rosenbauer.

POMONA PRODUCTS CO.—A display of the firm's Sunshine brand pimientos marked the headquarters of the Pomona Products Co. Walter Graefe, president of the company and newly-elected president of the National Canners' Association, headed the Pomona welcoming delegation, assisted by Raynor Hubbell, sales manager, and Charles F. Henderson, assistant sales manager.

A. E. STALEY MANUFACTURING CO.—A. E. Staley Manufacturing Co., producers of Soyflour, an especially processed flour popular with packers, was represented at the convention by Roy Ives, manager package division; F. W. Apperson, Western package division manager; Frank Kekeisen, Eastern package division manager; Ivan Wieland, Eastern bulk sales manager, and William Starks.

ANCHOR CAP & CLOSURE CO.—This company's facilities and abilities to produce attractive and eye-catching closures for glass containers was well demonstrated in this display. Literally hundreds of metal and molded closures of all sizes and in a great variety of colors and combination of colors were shown. Literature on the firm's equipment for sealing containers was available. J. O. Deegan, H. J. Carr, R. B. MacFarlane, J. H. Gilluley, W. F. Wilson, R. B. Brown, G. J. Graham, J. F. Bellinger, W. P. Carroll, B. P. Fox, W. G. Jander and S. R. Nicholson represented the company.

WORCESTER SALT CO.—Salt for seasoning canned foods, in barrels and open displays for close examination, made up the exhibit of this company. Many canners took advantage of the opportunity to obtain seasoning information from the experts in attendance, including A. F. W. St. John, P. O. Hunter and John J. Spain.

(Continued on page 43.)

MORE PUBLICITY NEEDED FOR CANNED MEATS

PUBLICITY for canned meats, reactions of housewives to these products, nutritional value of canned meats and research work done on them the past year in the research laboratories of the National Canners' Association were discussed by authorities at the Meat Section meeting during the 32nd annual convention of the National Canners' Association held in Chicago this week.

The meat canners held one session on Thursday morning, with J. R. Vander Veer of Libby, McNeill & Libby, Chicago, presiding as chairman of the section. A large number of meat canners and meat plant executives, department heads and technical men were in attendance.

Five papers were on the program. The first, "Better Publicity for Canned Meats—a Manufacturer's Viewpoint," was by Mr. Vander Veer. His theme was that canned meats need and should have more publicity than it has been possible heretofore to give them. In this connection the speaker pointed out that many food products including fish, cranberries, bread, nuts, fruits, etc.—have benefitted greatly from publicity which gave facts to consumers concerning nutritive qualities, cost, methods of preparation for the table, and new and unusual uses.

Publicity for Canned Meats

While some producers of canned meats have been quite active in educating the public, the speaker pointed out, not enough ground has been covered to secure widespread acceptance of the product. It is time, he said, that some action be taken to inform the public on the methods of producing canned meats, their healthfulness, convenience, food value, palatability and general desirability.

Much could be done in this direction without the expenditure of a great deal of money by working purely from publicity angles, Mr. Vander Veer said, as distinguished from advertising. The general consumer interest in foods—meats in particular—and the possible interesting informative and news articles which might be built around canned meats offer unusual opportunities along these lines, it would seem.

If the meat canners should undertake such activities, the speaker pointed out, the releases should be prepared by one experienced in publicity work—particularly one who knows how to write this kind of publicity material and how to get it accepted and published in newspapers and magazines. He also suggested that a committee on public relations be appointed to examine into the possibilities of carrying on publicity activities. Later in the session, a resolution was introduced and passed provid-

ing for the appointment of such a committee.

E. B. Nattermer, Meat Magazine, discussed publicity for meat from a publisher's viewpoint. He pointed out the difference between advertising and publicity, the functions of each and expressed an opinion that a constructive publicity job could be done for canned meats, providing the proper methods are used. Some efforts to increase the consumption of these products through the use of publicity and the results obtained were cited.

Consumer Reactions

Of much interest to those present was the address of Marjorie H. Black of the National Canners' Association, who explained what housewives want and expect in canned meats. The speaker's knowledge on this subject was obviously gained from wide contacts with consumers, and her remarks were of much practical value to the meat canner because of the information given to enable him to make his products more acceptable to consumers. This address is published in full in this issue of THE NATIONAL PROVISIONER.

What some of those present stated to be one of the most instructive, comprehensive and valuable papers on the subject of nutritive properties of canned meats—the result of painstaking investigations by L. E. Clifcorn and G. V. Hallman, Continental Can Co., Chicago—was read by Mr. Hallman.

Briefly, the authors pointed out:

1.—Meat is an excellent source of protein. In general it is safe to conclude that the high temperature processing periods employed in the sterilization of canned meats may have some effect on meat protein, but from a practical standpoint the changes are small and have no significance on the varied diet of the American public.

2.—There is no evidence to show that canning processes change the food value of fats or carbohydrates.

3.—Cooking and canning operations have no effect on the calorific value of meats except that caused by gain or loss of moisture or loss of soluble constituents.

4.—There is no effect on minerals.

5.—Vitamin A is stable at high temperatures in absence of oxygen.

6.—Losses of vitamin B₁ by canning are variable and large in some cases.

7.—There is little danger of loss of nicotinic acid during canning.

8.—No losses of vitamin G occur during processing.

These points were brought out by the authors as follows:

"The nutritional value of meats varies with the animal and the portion of the carcass. In general, meats have been shown to be good sources of protein, fats, minerals and energy, all of which are practically unchanged by the temperatures employed in sterilizing the canned product. Meats are considered good sources of vitamin B₁, nicotinic acid and riboflavin. Some meats and meat products contain appreciable quantities of vitamins A, C, D and small quantities of vitamin E. In general, it has been shown that the temperatures used for sterilization of meats properly canned cause partial destruction of vitamin B₁ and no appreciable, if any, losses of vitamin A, riboflavin, nicotinic



EXPERT INSPECTS WILSON EXHIBIT

George Rector, famous food authority (center) greeted by E. A. Ellendt (left), head of Wilson & Co. canned meat department, and "Mike" Sheridan, his assistant, as he looked over the Wilson Certified canned meat exhibit at the canners' convention.

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acid, or vitamin D. The nutritional value of canned meats may be regarded to be similar to that of home cooked fresh meats, both ranking high in this respect." (This paper will be published in full in a later issue of THE NATIONAL PROVISIONER.)

Canned Meat Research

Processing experiments on canned meats, conducted during 1938 in the research laboratory of the National Canners' Association, were outlined by E. J. Cameron of the laboratory staff. This work was largely preliminary, the objective being to reach a conclusion concerning times and temperatures that will insure safe processing. The results of the work to date were stated. During this year, Mr. Cameron said, the work will be continued and further studies will be undertaken. (Mr. Cameron's report will appear in an early issue of THE NATIONAL PROVISIONER.)

J. R. Vander Veer was re-elected chairman of the Meat Section and W. Lee Lewis, Institute of American Meat Packers, was re-elected secretary.

ANNUAL CANNERS' WEEK

More than 20,000 canners, canning equipment manufacturers, food jobbers and brokers were in attendance at the 32nd annual convention of the National Canners' Association convention held in Chicago during the week of January 22, the affair being one of the largest and most enthusiastic ever staged by the organization. Sessions of the National Canners' Association were held from Monday through Thursday. At the opening session Walter L. Graefe, Griffin, Ga., was elected president, H. F. Krimendahl, Celina, O., first vice president, and Leonard E. Wood, San Francisco, Calif., second vice president. The meeting of the Meat Section was held on Thursday morning. A report of the proceedings of this session will be found on another page of this issue of THE NATIONAL PROVISIONER.

Meeting at the same time as the National Canners' Association were the Canning Machinery and Supplies Association and the National Food Brokers' Association. The annual meeting of the equipment association was held on Tuesday morning. This was devoted to routine business, no addresses being made or papers read. The following officers were elected: W. E. Nicholoy, Scott Viner Co., Columbus, O., president; J. H. Elezeld, Michigan Lithograph Co., Grand Rapids, Mich., vice president; Wm. de Bach and Arthur J. Judge, directors.

National Food Brokers' Association held three meetings—on Saturday morning and afternoon and Sunday afternoon. The first and last of these were devoted to routine business. Addresses by Gerrit Vander Hoening, president of the National Association of Retail Grocers, and Paul S. Willis, president of the Associated Grocery Manufacturers of America, featured the second.

MEAT CANNERS HOLD OPEN HOUSE

CHARACTERISTIC of the growing importance of canned meat products in the food field were the numerous delegations from meat packing and meat canning companies having headquarters at the convention of the National Canners' Association and affiliated groups. These convention centers served as forums where the numerous problems pertaining to preparation, distribution and merchandising of canned meat products were informally discussed by convention guests and men trained in all phases of this field.

Among the packing companies and allied organizations maintaining headquarters at the convention were:

ARMOUR AND COMPANY.—In attendance at Armour and Company headquarters, which featured a comprehensive display of the company's canned meats and allied products, was a helpful and hospitable corps of Armour men led by L. L. Bronson, head of the canned meats department. His aides included W. J. Wittleder, G. T. Davis, O. J. Poorman, N. H. Mark, W. J. Milton, G. W. Munro, A. H. Ferrando, J. T. Moser and E. J. Yorkey.

CUDAHY PACKING CO.—Cudahy Packing Co., producers of the Puritan line of canned meat products, was represented by G. Robert, canning department sales manager, and J. Davenport, in charge of direct sales.

DERBY FOODS, INC.—A beautifully spotlighted display of Derby ready-to-serve meat products greeted visitors, the items including ox tongues, corned beef, roast beef, dried beef, lambs' tongues, pigs' feet, chili con carne, boneless chicken, vienna sausage, frankfurts and other products in the well-known Derby line. On hand were C. W. Beilfuss, president and general manager; H. R. Clarke, Q. D. Pierce, A. O. Lane and F. E. Lyon.

EMMART FOOD PRODUCTS CO.—Featured at the headquarters of Emmart Food Products Co. was the firm's Emmart line of canned meat products, including sliced and dried beef, vienna style sausage, sandwich spreads, pigs' feet and other items, which was supplemented by products of the Mity-Nyce line and All Breeds dog food. J. C. Robinson, Southeastern division manager, served as host, assisted by his charming daughter, Betsy.

FOELL PACKING CO.—Items displayed at headquarters of Foell Packing Co. included Mascot dog food, Eagle brand pigs' feet, and a number of products bearing the Rose Brand label, among which were corned beef hash, roast beef, cooked pork brains, tripe, veal loaf and sliced beef. In charge of hospitality was Wm. J. Foell, president, whose welcoming crew was made up of M. S. Jerolaman, vice president; D. B. Jerolaman, secretary-treasurer; Lawrence E. Goulet, sales manager, and J. L. Dann, Southern sales.

(Continued on page 28.)

SAUSAGE OUTPUT ABOVE YEAR AGO

SAUSAGE production under federal inspection during December, 1938, was approximately 4,500,000 lbs. greater than in December, 1937, and was exceeded in December only three times in the past eleven years—in 1928, 1936 and 1937. In the latter two years beef for manufacturing purposes was plentiful.

Kinds of sausage produced under inspection in December, 1938, were as follows:

Type	lbs.
Fresh (finished).....	11,960,898
Smoked and/or cooked.....	39,297,119
To be dried or semidried.....	8,194,033
Total	59,452,050

During the first two months of the packer year 1939 production under federal inspection, with comparisons, was as follows:

	1938-39 lbs.	1937-38 lbs.	1928-29 lbs.
November	66,612,075	61,140,435	67,122,333
December	59,452,050	54,976,367	55,938,443

Total production for the fiscal year ended October 31, 1938, was 752,480,523 lbs. In the fiscal year 1937 the total produced under federal inspection was 800,363,813 lbs.

MORE PORK CANNED

Production of canned meats and meat food products under federal inspection in December, 1938, totaled 53,616,415 lbs. This was an increase of 5,000,000 lbs. over November but the volume was less than in the same months of 1937 and 1936, because of the shortage of animals supplying meat primarily for manufacturing purposes. The volume of pork canned in December this year was well above that of one and two years ago, principal decline being shown in beef and other meat food products.

Meat foods canned in December this year, with comparisons, were as follows:

	Dec., 1938. lbs.	Dec., 1937. lbs.	Dec., 1936. lbs.
Beef	7,712,591	8,263,144	10,922,046
Pork	18,040,443	11,282,998	15,329,170
Sausage	2,310,690	2,452,041	3,763,191
Soup	29,657,975	30,372,325	31,184,961
All other.....	4,894,716	7,315,766	4,816,035
Total	53,616,415	59,686,274	66,015,403

MEAT LOAVES PRODUCED

Meat loaf production in federally inspected houses during December, 1938, totaled 8,032,194 lbs. In December 1937 the total was 8,120,229 lbs., and in December, 1936, was 8,769,955 lbs.

Production in each month of the

calendar year 1938 was as follows:

1938 MEAT LOAF OUTPUT.	
	lbs.
January	7,809,043
February	6,679,673
March	7,129,267
April	6,897,632
May	8,178,376
June	8,853,533
July	7,881,781
August	8,572,719
September	9,294,165
October	10,479,526
November	9,357,118
December	8,032,194
Total	99,164,377

Products included in this classification reflected the shortage of meats for manufacturing purposes during the year even more strongly than any other meat specialty products.

INCREASE IN SLICED BACON

More bacon was sliced under federal inspection in December, 1938, than in the same month of 1937 and 1936, the quantity exceeding that of a year earlier by approximately 1,200,000 lbs. and was 2,000,000 lbs. greater than in the same month of 1936. Volume sliced in the comparative periods was as follows:

	lbs.
December, 1938.....	18,607,520
December, 1937.....	17,381,833
December, 1936.....	16,589,698

During the first two months of the packer fiscal year, the quantity sliced

compared with a year earlier follows:

	1938-39 lbs.	1937-38 lbs.
November	19,907,669	16,800,154
December	18,607,520	17,381,833

During the calendar year 1938 sliced bacon production totaled 240,464,745 lbs. compared with a production of 219,541,363 lbs. in the calendar year 1937.

Volume sliced in the fiscal year ended October 31, 1938, totaled 236,071,543 lbs. and in the fiscal year 1937 the total was 218,399,136 lbs.

WAGNER ACT REVISION

Repeal of the Wagner labor relations act and substitution of a law which would vest most of the labor board's "judge and jury" powers in the federal courts is the purpose of a bill introduced in Congress recently by Representative C. Arthur Anderson. The bill would:

- 1.—Empower the NLRB to hold hearings and make investigations and then file complaints with the federal district courts. The court would then decide the case and issue the necessary orders.
- 2.—Prohibit the board from certifying any union as exclusive representative of any employee group without first holding an election.
- 3.—Prohibit the board from charging any employer with failure to bargain collectively until an election had been held to determine choice of employers.



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Preventing Sausage Spoilage

II.

SINCE incidents or conditions which eventually lead to sausage spoilage may occur at a number of points in the process of making the product, the operator looking for a reason for such difficulties, or seeking to prevent them, should logically begin with the raw materials.

Three major types of materials are used in making sausage: seasoning, curing and binding ingredients; casings, and meat.

Sausage makers sometimes attribute spoilage to the first group of materials, but it is extremely improbable that they play any important part in such trouble. The products of reputable manufacturers are specially developed for use with meat and they undergo processes which effectively sterilize them. It is advisable to use sterilized flour or cereal which has been prepared for sausage since ordinary flour may contain mold spores.

There should be little difficulty from natural casings which have been properly cleaned and salted. Frequently, however, casings are mishandled in the sausage department. Casings should be soaked in cold water, stripped and flushed prior to use. They must not be forgotten when in soak or their use unduly delayed since the water will heat up and sour. Casings should be used, if possible, on the same day in which they are removed from salt, and any left over should be resalted and used the next day. Casings should be free of excess flushing water when ready for use.

Watch Meat Materials

Trimming for use in sausage should come from carcasses which have been thoroughly and quickly chilled. Sausage materials should move rapidly through the cutting and trimming rooms into chilled storage or the sausage department with minimum exposure to temperature changes and excess moisture. Do not let the meat accumulate in the trimming room—hold it temporarily at 38 degs. F., freeze it, or use it immediately in sausage.

Special care is needed in handling fancy meats for sausage. These are taken from the warm carcass and spread in cooler and chilled rapidly.

The sausage maker should be empowered to reject any materials that are not "right," whether they originate within or outside the plant. When this idea becomes universally accepted, a lot of spoilage will cease automatically.

Meats used in sausage should be maintained at low temperatures, with minimum variation, until cured and ready for smoking and cooking. Bacteria multiply at high temperatures but their activity is retarded by low ones. While temperatures of 50 and 55 degs. F. are commonly used in the room where meat is ground, chopped and stuffed, lower temperatures are desirable if they can be maintained without slowing down the work. High humidity is not objectionable in this room except that there should be no ceiling condensation and drip. This can be prevented by proper air circulation. When meat is to be cured before stuffing, it should be taken from the grinder, cutter or mixer to the meat cooler without delay.

Care in Grinding

Cutting and grinding may seriously impair the keeping quality of meat and lead to internal spoilage if there is a marked rise in temperature during these operations. A thermometer is useful in safeguarding meat during cutting. Grinder knives and plates and cutter knives must be sharp and crushed ice should be used whenever possible. Do not allow ground meat to pile up in truck so that it blocks the flow from the grinder plate as this may cause heating.

Thorough mixing of meats and curing ingredients is important in preventing spoilage, especially when quick cures are used, as the ingredients must be quickly spread through the entire meat mass.

The ideal temperature in the sausage meat cooler is 38 degs. F. This is not news to the average sausage maker, but it is surprising to find how many fail to maintain this temperature uniformly. The use of a lower temperature is likely to retard development of the cure while a higher one may result in gassy meat. While higher temperatures are sometimes used to hurry curing, it is doubtful that they are justified if they occasionally result in spoiling a batch of meat. A relative humidity of 80 to 85 per cent is satisfactory for the sausage meat cooler. Ceiling condensation can be prevented by properly directed air circulation.

Use Only at Cured Age

Meats given the regular nitrate cure should be used only at cured age; with a quick cure the process may be completed in the smokehouse. Most sausage makers can increase their time of cure without impairing the quality of their product, although over-cured meats should not be used in sausage.

Smoking and cooking are extremely important in preventing spoilage. If the

inside temperature of sausage is brought to the proper point, greening can be largely eliminated. Smoking and cooking should be regarded as continuous rather than independent heating processes; too short a time or too low a temperature in the smokehouse requires longer or hotter cooking.

An internal temperature of at least 152 degs. F. is necessary to prevent greening. During hot weather, when such trouble occurs most frequently, an inside temperature of 155 degs. may be desirable. If materials are handled carefully, 150 degs. or even lower may be used during the Winter.

Variations in inside temperatures reached in different pieces of product in the same batch, due to uneven temperatures in the cooker or smokehouse or careless use of thermometers, may give mixed results, with some product sound and some showing internal discoloration.

Somewhat higher temperatures (165 to 170 degs.) on the outside of the sausage eliminate slime-producing bacteria during cooking. However, sterile surface of sausage can be contaminated by contact with workmen's hands, aprons, door knobs, racks and ceiling drip. In order to prevent sliming after cooking the sausage should be handled as little and in the most sanitary manner possible and its surface should be kept free from moisture.

Surface moisture will evaporate more rapidly after cooking if the sausage comes out of the spray slightly warm.

Look Out for Moisture

Temperature in the sausage storage and packing cooler should vary with the seasons. The Summer temperature may be as high as 50 degs.; in Winter a temperature of 40 degs. may be entirely satisfactory. The reason for a higher temperature during the warm months is that as higher temperature and moisture content prevail in outdoor air, there is less tendency for sausage to sweat while in transit to the dealer. The principal problem in storing and packing sausage is to avoid condensation of moisture on the finished goods. It should be dry when packed.

Control of dry sausage spoilage will be mentioned only briefly as it is a specialized problem. Mold is not so sensitive to temperature changes as bacteria and its development cannot be entirely controlled at the temperatures and humidities in the sausage dry room. Good air circulation is helpful in drying the surface of the product.

Temperature and humidity control must be supplemented with cleanliness and the use of sodium hypochlorite.



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LESSON 19

Brine Piping Connections

THE brine system of cooling differs from the direct expansion method in that only a single feed line and a single return line are used. In the direct expansion system a small liquid line, under condenser pressure, carries ammonia to evaporator, or low side. Gas is conveyed back to compressor through a line of much larger diameter.

This latter line is under rather low pressure and is from 2 to 5 diameters larger than liquid line. A third, or pump-out line, of 1 1/4-in. or 2-in. pipe, is also used for quickly emptying ammonia charge and removing remaining gas in event a coil must be isolated, for repairs or alterations, from balance of system.

Both feed and return brine lines are constructed from standard weight pipe, since pressures are not excessive. Feed line conveys cold brine to coils and return line carries warm brine back to cooler. Return line is often made a size or two larger than feed line.

Brine Coil Fabrication

Room cooling coils are constructed from 1 1/4-in. or 2-in. black steel or galvanized pipe. Length of coil is limited to 400 ft. in curing cellars and rooms carrying a temperature of 38 to 40 degs. F. In 32-deg. rooms, coils should not be longer than 275 to 300 ft.; in 20-deg. rooms, not longer than 225 ft. per coil; in 10-deg. rooms, not longer than 175 ft. per coil; in 5-deg. rooms, not longer than 130 ft. per coil; in 0 deg. rooms, not longer than 100 ft. per coil.

Velocity of brine through piping is held under 60 ft. per minute, preferably 40 to 50 ft. Velocity of flow may be found in various tables or computed approximately by the formula:

$$\text{Velocity in ft. per min.} = \frac{20 \times \text{G.P.M.}}{D^2}$$

G.P.M. is gallons per minute.
D is pipe diameter in inches.

QUESTIONS

(For the student to answer.)

A room is 40 ft. long, 20 ft. wide and 12 ft. high. If it is cooled with 10-deg. brine and 3 tons of refrigeration are required, how many feet of 2-in. pipe should be used?

How many feet of 1 1/4-in. pipe would be required?

How many separate coils would be needed?

How many pipes high should these coils be?

How much brine per minute feeds room and how much flows through each separate coil?

How large should distribution header be?

This formula applies to brine having a specific gravity of 1.2.

Diameter of main distribution piping is taken from tables. Here again consideration is given to holding friction losses low. Velocity in main distribution piping should be less than 250 to 350 ft. per minute with maximum flow through the lines.

A plant of 500 tons capacity and pumping 1,000 gallons of brine per minute handles an enormous weight every 24 hours. There are 1,440 minutes in a 24-hour day. Therefore, 1,000 (gals.) times 1,440 (minutes) times 9.5 (lbs. per gallon) equals 13,680,000 lbs., or 6,840 tons.

If brine system is a closed one, as in cold storage warehouses, return or gravity pipe has a syphoning effect that decreases pumping head. Open systems, such as brine spray lofts for

cattle and beef chill rooms, are often placed on a higher elevation than the closed system. In these systems the spent brine may drain by gravity to the closed system, but a separate gravity return is preferred, since otherwise bad spills may result, with consequent loss of a portion of the brine charge.

Air is easily sucked into returns in open systems. If the deck drain spills into an open galvanized trough, air will be released. The larger quantity of brine returning from several units seals discharge of trough and very little air will be drawn into system.

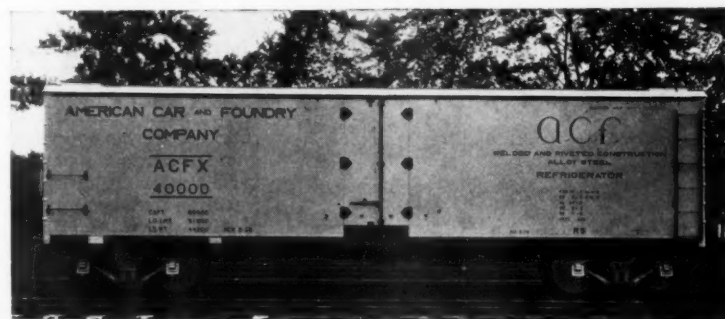
Air trapped in cooling coils is vented through a small cock placed just ahead of return valve. Accumulations of air in a coil prevent brine from circulating and coil will not function. Air is vented from a coil by shutting return valve and opening air cock until incoming brine forces out air. Return valve is then opened and coil works properly.

Lesson 20 will deal with "SODIUM AND CALCIUM BRINES."

NEW TYPE REFRIGERATOR CAR

Anticipating a need for lightweight railroad rolling stock, American Car & Foundry Co. has developed two new designs of cars—a 50-ton welded box car and a 40-ton welded-riveted refrigerator car. Low-alloy, high-tensile, corrosion-resisting steel has been used to the fullest extent in both types, thickness of plates and shapes being reduced to a minimum consistent with adequate strength. Weight of the box car is 37,500 lbs. and that of the refrigerator car 44,200 lbs.—a reduction of approximately 4 tons in each design.

New developments in the welded-



NEW CAR WEIGHS 8,000 LBS. LESS

Lightweight steel refrigerator car recently developed by the American Car & Foundry Co. It weighs 44,200 lbs., which is about four tons less than the weight of the average refrigerator car of conventional design.

rivated refrigerator car, in addition to those mentioned previously, include ice bunker, ice hatch, removable steel bulkhead, a unique, and what is said to be a very efficient, application of insulation and a new and economical method of using solid carbon dioxide in combination with water ice. This method was illustrated and described in the July 21, 1938, issue of **THE NATIONAL PROVISIONER**. There is one dry-ice container in each bunker at diagonally opposite corners of the car. Each has a capacity of 300 lbs. and is so designed that the CO₂ gas can be vented either into the car or to the atmosphere.

In this combination of solid carbon and water ice, tests show a lower uniform temperature to be obtained with less consumption of water ice so that the total cost of refrigerating a car is lower than the cost of water ice alone as used in a conventional refrigerator car bunker.

LOCKER PLANT NOTES

A battery of 155 cold storage lockers was recently opened in the Co-op, Clintondale, N. Y., under direction of Walter J. Margraf.

Wile's Sanitary Locker Plant, Kiester, Minn., was opened for business recently.

At Darlington, Wis., a new cold storage locker unit is to be installed in the R. J. Quinn bldg.

Crystal Springs Creamery, Kimball-

ton, Ia., is considering installation of a locker plant system.

New locker storage system is among the improvements being made at plant of Home Ice & Coal Co., Jonesboro, Ark.

Refrigerated locker system of 128 lockers is being installed in the L. & M. Grocery, Belt, Mont.

Rex Refrigerator Locker Co. is constructing a locker plant of 120 lockers at St. Ansgar, Ia.

Carroll County Locker Co., Lanark, Ill., has completed its cold storage locker plant, containing 240 lockers.

FINANCIAL NOTES

Directors of Fort Worth Stockyards announce an interim payment of 37½ cents on the common stock, payable February 1 to stockholders of record January 28.

American Hide & Leather Co. has declared an accumulated dividend of 25 cents on the common stock and a quarterly dividend of 75 cents on the preferred stock, both payable March 31 to stockholders of record February 1.

Crown Cork & Seal Co. has declared a cumulative dividend of 25 cents on the firm's \$1 participating common stock, payable April 1. Books close March 10.

Trane Co. has declared a dividend of 25 cents on the common stock, payable February 15. Books close January 31.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, January 25, 1939, or nearest previous date:

	Sales.	High.	Low.	Close.
Week ended	Jan. 25.	Jan. 25.	Jan. 25.	Jan. 18.
Amal. Leather...	1,500	2½	2	2½
Do. Pfd.	400	17½	17½	18
Amer. H. & L. ...	6,100	4½	4½	4½
Do. Pfd.	1,300	33	30¾	32
Amer. Stores...	5,300	10½	9¾	11½
Armour III.	12,750	5¼	5	5½
Do. Pr. Pfd.	900	45	44½	44½
Do. Pfd.	500	101½	101½	103½
Do. Del. Pfd.	500	101½	101½	103½
Beechnut Pack. ...	300	121	121	125
Boback, H. C.	30	22	22	22½
Do. Pfd.	30	22	22	22½
Chick. Co. Oil. ...	1,000	12½	12½	13½
Childs Co.	2,300	10½	10½	12½
Cudahy Pack. ...	1,500	14	13½	15
Do. Pfd.	250	50½	50	60
First Nat. Strs. ...	2,000	44	43½	43½
Gen. Foods	7,900	38½	37½	39½
Do. Pfd.	500	116½	116½	116½
Glidden Co.	4,700	20	19½	22
Do. Pfd.	300	45	45	45½
Gobel Co.	3,800	2¼	2¼	2¼
Gr. A&P 1st Pfd. ...	75	126	126	126
Do. New	1,050	81½	78½	81½
Hormel, G. A.	50	24½	24½	24½
Hygrade Food ...	800	2	2	2½
Kroger G. & B.	9,100	22½	21¾	22½
Libby McNeill ...	2,300	5½	5¼	6¼
Micelberry Co.	800	3½	3½	3½
M. & H. Pfd.	100	2	2	2½
Morrell & Co.	200	36	35	37½
Nat. Tea	1,400	3¼	3¼	4¼
Proc. & Gamb.	4,700	54½	53½	54½
Do. Pfd.	190	117½	117½	117½
Rath Pack.	300	34½	34½	34½
Safeway Strs.	31,500	34½	33½	34
Do. 5% Pfd.	300	91	91	91
Do. 6% Pfd.	450	105	103½	103½
Do. 7% Pfd.	250	108½	108	108½
Star-Meyer	200	8	8	8
Swift & Co.	7,850	18½	18½	19½
Do. Intl.	950	27	27	27½
Truist Pork	100	8	8	11½
U. S. Leather.	1,800	4¾	4¾	5¼
Do. A.	1,900	9	8½	9
Do. Pr. Pfd.	600	61½	61½	61½
United Stk. Yds.	2,700	3¼	3¼	3¼
Do. Pfd.	400	7¼	7¼	8½
Wesson Oil	2,000	25½	25½	27½
Do. Pfd.	100	4	4	4
Wilson & Co.	5,400	4¼	4	4½
Do. Pfd.	1,000	43	42	47½

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INDUSTRY EMPLOYMENT UP

Meat industry pay rolls at the end of December showed an increase over a month earlier of 4 per cent each in total wage payments and employees, and of 2 per cent in working hours, according to the monthly review of the Federal Reserve Bank of Chicago. The number of employees was 2 per cent above December, 1937. Tonnage production and dollar sales in December were above November, 1938, and December, 1937, but tonnage sales were under those months. Export movement of packers' products slackened in December, primarily because the trade was awaiting elimination of British duty on lard.

NATURAL FARM ADJUSTMENT

Farmers usually adjust their crop acreage and production of livestock to meet both long- and short-term trends, but government intervention—particularly the promise of higher prices—hampers rather than aids these adjustments, according to a late study by the National Industrial Conference Board.

The fact that prices of animal products were higher than prices of feeds, with livestock production more profitable than crop farming, led many farmers to adjust their output and was a factor in the long-term abandonment of crop acreage in the humid region and shift to semi-arid areas in 1919-1929.



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These are only a few of the points on this important subject explained in this big binder of reprints of articles from THE NATIONAL PROVISIONER.

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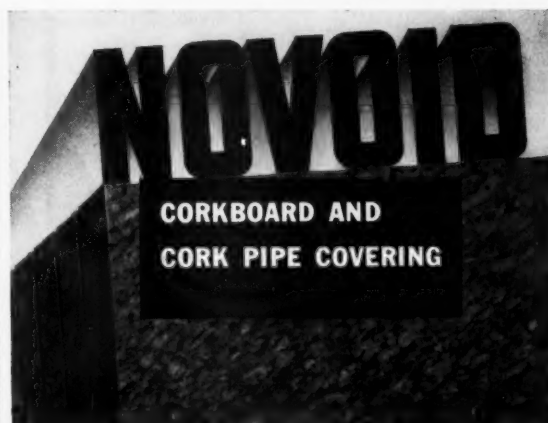
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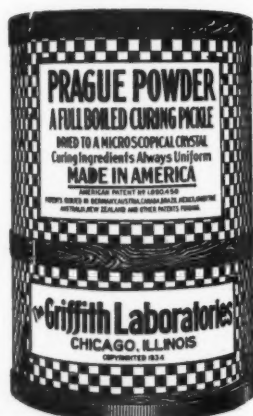
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PROVISIONS AND LARD

WEEKLY MARKET REVIEW

LOOKING AHEAD IN PORK AND LARD

Need for pork packers to develop a strong program for lard would seem to be indicated by the U. S. Bureau of Agricultural Economics in its hog outlook report issued on January 19, wherein it estimates large increases in market supplies of hogs in the late months of 1939 and in 1940.

In estimating the increase in pork supplies the Bureau says: "The increase in hog production probably will not result in a supply of pork in 1939-40 in excess of the quantity necessary to provide for a per capita consumption in this country about equal to the average of the post-war years before the 1934 drought."

However, the Bureau was much less optimistic regarding the outlook for lard during the next few years, particularly as a result of the limitations which now seem probable in the export outlet. Commenting on this, it states:

"With the prospective increases in hog production and slaughter, the outlook for lard in the next few years is decidedly unfavorable. During the 1925-29 period the United States exported the lard from about 22 million hogs, or about 33 per cent of the total slaughter. Since 1929 foreign demand for hog products has been sharply reduced. In the three years 1935-37, we exported the lard from less than 10 per cent of our total hog slaughter.

"And the situation with respect to prospective foreign outlets for lard indicates little likelihood of increasing our exports of this commodity in the next few years to the 1925-29 level. *Production of lard from the prospective increased output of hogs in 1939-40 will be considerably larger than needed to provide for normal consumption requirements.*"

GOVERNMENT GRADED MEAT

Meat graded by the U. S. Bureau of Agricultural Economics during November, 1938, with comparisons:

	Nov., 1938, lbs.	Oct., 1938, lbs.	Nov., 1937, lbs.
Fresh and frozen—			
Beef	40,489,405	51,240,618	29,799,108
Veal and calf..	474,992	492,826	481,632
Lamb and mutton	2,512,871	2,622,451	2,345,950
Pork	871,004	847,727	275,180
Cured—			
Beef	165,677	179,991	395,908
Pork	2,603,565	2,326,479	2,632,252
Sausage	3,529,935	3,878,282	3,340,125
Other meats and lard			
lard	240,659	233,074	401,013
Total	56,882,108	61,821,448	39,071,168

MEAT INSPECTED IN DECEMBER

Meat and meat food products prepared under federal inspection during December, 1938:

	Dec., 1938, lbs.
Meat placed in cure:	
Beef	9,661,485
Pork	217,554,364
Smoked and/or dried meat:	
Beef	3,741,071
Pork	105,188,555
Bacon sliced	18,607,520
Sausage:	
Fresh finished	11,960,898
Smoked and/or cooked	39,297,119
Dried or semi-dried	8,194,063
Meat loaves, head-cheese, chili con carne, jellied products, etc.	
	8,032,194
Cooked meat:	
Beef	1,000,916
Pork	13,326,216
Canned meat and meat products:	
Beef	7,712,591
Pork	18,040,443
Sausage	2,810,650
Soup	20,657,975
All other	4,894,716
Lard:	
Rendered	124,866,486
Refined	79,515,286
Oil stock	9,380,940
Edible tallow	7,413,163
Compound containing animal fat	23,830,166
Oleomargarine containing animal fat	4,421,173
Miscellaneous	1,066,772

MORE BACON TO ENGLAND

Bacon imports into Great Britain from the United States in November totaled 1,007,000 lbs. and were far above receipts in any recent month, according to a report by A. J. Mills & Co., Ltd., London. In November, 1937, bacon imports were only 36,000 lbs. and in 1936 amounted to 126,000 lbs. Imports of U. S. lard in November were greater than in October but less than in November last year. October lard and ham imports were:

	Nov., 1938, M lbs.	Oct., 1938, M lbs.	Nov., 1937, M lbs.
U. S. lard	11,972	10,222	14,550
All lard	15,189	13,642	19,273
U. S. hams	3,402	2,440	4,447
All hams	6,097	4,756	7,542

Great Britain imported more ham from the United States and other sources in November than in October, but less than in November, 1937.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended January 21, 1939, were:

	Week Jan. 21.	Previous Week.	Same Time '38.
Cured Meats, lbs.	16,159,000	14,314,000	16,399,000
Fresh Meats, lbs.	49,512,000	51,536,000	68,577,000
Lard, lbs.	4,230,000	3,883,000	1,735,000

Pork and Lard Markets

LARD futures fluctuated within a narrow range at Chicago during the past week and after making minor gains at midweek closed on Thursday unchanged to 5 points lower than on the preceding Friday; January was up 12½ points from last Friday.

Lard made small advances last week-end. Some easiness Monday on scattered selling induced by weakness in other markets was offset by short covering and trade support. Market was well supported Tuesday, despite larger volume of trade, and registered fair gains as buying broadened. Further moderate gains were made on Wednesday on commission house buying and short covering. Warehouse interests and scattered longs were credited with selling and packer hedging sales were reported. Lard prices reacted Thursday as weakness in cotton oil checked new speculative trade; selling met rather scattered demand and little support from packers.

Cash trade for lard was fair this week, showing some improvement. On Thursday cash lard was quoted at 6.67½ nominal and loose at 6.22½ nominal; refined in tierces was 8.37½c.

Prices were steady at New York with fair demand. Prime western was quoted at 7.30@7.40c; middle western, 7.30@7.40c; New York City in tierces, 6½c, tubs, 7¼@7½c; refined continent, 7½@7¾c; South America, 7½@7¾c; Brazil kegs, 7¼@7½c, and shortening in carlots, 9c, smaller lots, 9¼c.

Hogs

Chicago hog market was fairly active this week and Thursday's prices were 5@20c over the preceding Friday. High top of \$7.95 was paid on both Monday and Wednesday compared with \$7.80 last Friday. Light hogs made the smallest gains, with poorer quality down 5@10c, while 240-@260-lb. and heavier butchers advanced 15@20c. Average weight was around 245 lbs.

EXPORTS

Lard exports have been somewhat heavier; January 20 to 25 movement from New York was over 2,250,000 lbs. North American exports of bacon and hams for week ended January 21 were 3,521,000 lbs. and lard shipments were 4,835,000 lbs. At Liverpool on Thursday spot lard was quoted at 40s; A. C. hams, 94s, and Canadian A. C. hams, 100s.

CARLOT TRADING

Trade in green and cured meats in the carlot market at Chicago was rather slow during the past week; sellers were not inclined to make concessions in

(Continued on page 25.)

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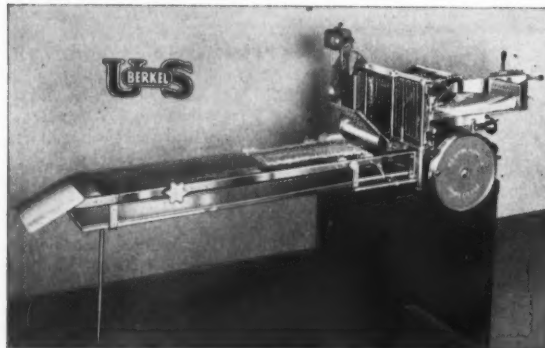
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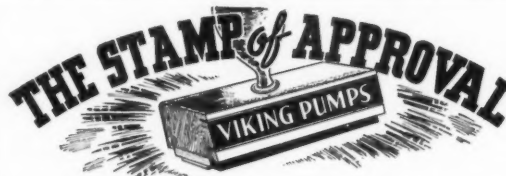
Also, accommodates dried beef and boneless ham, as it is adjustable to slice any one of 20 different thicknesses, from $\frac{3}{16}$ " to $\frac{1}{2}$ ". Machine and Conveyor are 100" long, 40 $\frac{1}{2}$ " wide. Weight, 395 pounds. Table, 115 pounds.

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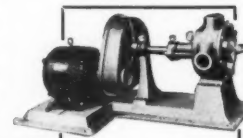
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CEDAR FALLS, IOWA

Hog Cut-Out Results

LIGHTER hog receipts and continued good demand for pork meats resulted in higher prices for hogs without corresponding increase in meat prices, resulting in a larger cutting loss. Lighter hog runs which have prevailed during January would seem to bear out the suggestion of the U. S. Department of Agriculture that a larger than usual percentage of the Spring pig crop had been marketed prior to the beginning of the new calendar year. If this is the case, somewhat smaller supplies during the balance of the Winter packing season may be looked for up to the time the Fall pig crop starts marketward. When that happens packers will find it advantageous if their meats in cure and in the freezer have been put away without loss, although really heavy supplies of hogs may not come before early Fall.

During the four days of the current week good butcher hogs at Chicago topped at \$7.95. Good and choice 160- to 210-lb. hogs bulked at \$7.70 to \$7.95 while most of the 220- to 325-lb. kinds ranged from \$7.25 to \$7.75. Packing sows topped at \$7.00 with the range mostly \$6.50 to \$7.00. Sows constituted about 4 per cent of the runs and ranged in weight from 400 to 500 lbs. and were of good quality.

Receipts at the 11 principal markets totaled 256,000 head during the first four days of the week. This was 23,000 less than a week ago, 59,000 less than a year ago and 49,000 less than in 1937.

The test covering the first four days

of the current week is worked out on the basis of live hog costs and green product values at Chicago with representative costs and credits, and applies to good butchers of weights shown.

PORK AND LARD MARKETS

(Continued from page 23.)

spite of light demand and prices on many cuts were unchanged, while some were marked down. Green regular hams were steady with 10/16 at 17c and 16/22 at 14½c; heavy regulars were rather scarce and firmly held. S. P. regular hams were steady with some movement at the full market. More green skinned hams were available at lower prices this week and interest moderated; the mediums were down ½¢@¼c and the 25/30 were ¼c lower. S. P. skinned hams were available at the market at steady prices. Trend in medium and heavy picnics was lower with prices off ½¢@¼c, but the 4/6 were steady on moderate offerings and fair movement. There has been a good movement into fresh pork channels recently. S. P. picnics were steady on moderate offerings and scattered sales.

Demand for frozen green square cut seedless bellies has been slow recently and ample offerings have been available; the supply of 6/8 was rather small and these were steady while mediums were ¼c lower. The 12/14 and 14/16 were steady. Dry cure bellies were in ample supply for demand with the 8/10

and 10/12 marked down ¼c. There were moderate inquiries for D. S. bellies and these were available at the market; the 25/30 and 30/35 averages appear somewhat limited. Cash clear bellies closed in the pit Thursday at 10.25 nominal. Market for D. S. fat backs was quiet with plenty of product available except on heavy end; the light and medium were off ¼c from last week.

FRESH PORK

Prices were about steady in the fresh pork market at Chicago this week; although hog runs and cutting were light during part of the week, demand failed to come up to normal. Movement of fresh loins was mixed with prices somewhat spotty as the week closed. Fresh Boston butts were well absorbed at steady prices and there was active interest in boneless butts. Skinned shoulders were unchanged.

BARRELED PORK

Prices of barreled pork were unchanged in Chicago market this week. Car of 80/100 fat back pork sold early at about the market. Demand was fair and the market steady at New York. Mess was quoted at \$23.75 per barrel and family at \$20.25 per barrel.

SAUSAGE MATERIALS

Demand for regular pork trimmings was slow at Chicago this week. Bulk of product moved at 7¼c, Chicago, with some shading in evidence late in the week. Lean trimmings were fairly even after early loss of ¼¢@½¢.

(See page 33 for later markets.)

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
180-220 lbs.			220-260 lbs.			260-300 lbs.			
Regular hams	14.00	16.2	\$ 2.27	13.70	15.5	\$ 2.12	13.50	14.5	\$ 1.96
Picnics	5.60	11.6	.65	5.40	11.0	.59	5.10	10.7	.55
Boston butts	4.00	13.2	.53	4.00	13.2	.52	4.00	12.8	.51
Loins (blade in)	9.80	13.8	1.35	9.60	12.5	1.20	9.10	12.0	1.09
Bellies, S. P.	11.00	14.1	1.55	9.70	13.7	1.33	3.10	11.6	.36
Bellies, D. S.	2.00	9.6	.19	9.90	9.3	.92
Fat backs	1.00	4.4	.04	3.00	4.9	.15	5.00	5.9	.30
Plates and jowls	2.50	5.3	.13	3.00	5.3	.16	3.30	5.3	.17
Raw leaf	2.10	5.9	.12	2.20	5.9	.13	2.10	5.9	.12
P. S. lard, rend, wt.	12.40	6.3	.78	11.50	6.3	.72	10.20	6.3	.64
Spareribs	1.60	9.9	.16	1.60	9.8	.16	1.50	9.7	.15
Trimmings	3.00	7.0	.21	2.80	7.0	.20	2.70	7.0	.19
Feet, tails, neckbones	2.0010	2.0010	2.0010
Offal and misc.303030
TOTAL YIELD AND VALUE	69.00		\$ 8.19	70.50		\$ 7.87	71.50		\$ 7.36
Cost of hogs per cwt.		\$ 7.74			\$ 7.60			\$ 7.36	
Condemnation loss		.04			.04			.04	
Handling & overhead		.56			.47			.41	
TOTAL COST PER CWT. ALIVE		\$ 8.34			\$ 8.11			\$ 7.81	
TOTAL VALUE		8.19			7.87			7.36	
Loss per cwt.		.15			.24			.45	
Loss per hog		\$.30			\$.58			\$ 1.26	



Introduced by Yale just a short time ago, the Cable King with its AIR-COOLING feature is already skyrocketing its way to leadership in the electric hoist field. NOW everybody wants AIR-COOLING!

The reason is simple. AIR-COOLING saves the operator money. The basic limiting factor in electric hoist construction has always been excess brake heat. When Yale engineers adapted the special sirocco blower action that would cool the brake frictional parts they, for the first time, made it possible to eliminate this heat.

That's the principle of AIR-

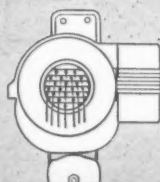
COOLING—a principle that permits the Cable King to operate on a heavier duty cycle than any other hoist in the same class. And that means greater economy than any other hoist in the same class!

In addition, the precision construction of the Cable King makes it the closest approach to perfect engineering specifications that has ever been built. AIR-COOLING plus mechanical perfection—that's what you get in the Cable King. It's the very latest advance in hoisting equipment.

Contact your local distributor or send direct for free catalogue.



STARTLING AND EXCLUSIVE AIR-COOLING PRINCIPLE...



The Greatest Economy Factor Ever Developed in Electric Hoist Construction.



THE YALE & TOWNE MFG. CO.

PHILADELPHIA DIVISION, PHILADELPHIA, PA., U. S. A.

IN CANADA: ST. CATHARINES, ONT.

MEAT INSPECTION TEXTBOOK

A practical treatise for the use of lay meat inspectors in Australia and New Zealand was issued recently in its second edition under the title "Textbook of Meat Inspection." The book is by Dr. J. Drabble, veterinary officer in charge of inspection, New South Wales state abattoirs. Dr. Drabble is lecturer, demonstrator and co-examiner in meat inspection at the University of Sydney and lecturer in meat inspection at the Sydney Technical College.

The book is based on the course of lectures delivered annually at the Sydney Technical College. It includes a grounding in elementary anatomy and physiology for use of the lay inspector as well as information necessary in a reference work for veterinarians, medical officers, meat inspectors and others engaged in meat sanitation.

Part I deals with elementary anatomy and physiology and contains a list of questions at the end of each chapter. Part II covers the slaughtering and dressing of food animals; meat inspection, ancient and modern; differentiation of the carcasses and flesh of various meat animals; preservation of meat; general pathological conditions; post-mortem changes in meat; bacteria; bacterial diseases; parasites and parasitic diseases and laboratory notes. The book also contains a glossary of trade and technical terms and an extensive index.

The author states that in this second edition the text has been thoroughly revised and two new chapters added. The volume contains 383 pages and numerous illustrations. It is published by Angus & Robertson, Limited, Sydney and London, and the price is 25 shillings.

NOVEMBER MEAT CONSUMPTION

Federally inspected meats available for consumption in November, 1938:

BEEF AND VEAL			
	Total Consumption, lbs.		Per capita, lbs.
November, 1938	461,000,000		3.53
November, 1937	438,000,000		3.38
PORK (INC. LARD)			
November, 1938	579,000,000		4.43
November, 1937	493,000,000		3.81
LAMB AND MUTTON			
November, 1938	56,000,000		.43
November, 1937	52,000,000		.40
TOTAL			
November, 1938	1,097,000,000		8.39
November, 1937	982,000,000		7.59
LARD			
November, 1938	85,000,000		.65
November, 1937	73,000,000		.56

MAKING SHORTENING

What products enter into the manufacture of shortening? What proportion of each is used? "PORK PACKING," a test book for the meat packer, published by The National Provisioner, gives this information and many more facts on shortening manufacture.

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

To	Week ended Jan. 21, 1939.	Week ended Jan. 22, 1938.	From Nov. 1, 1938, to Jan. 21, 1939.
PORK.	bbls.	bbls.	bbls.
United Kingdom	25	29	30
Continent	25	29	25
Total	25	29	55

BACON AND HAMS.

	M lbs.	M lbs.	M lbs.
United Kingdom	3,377	4,100	45,842
Continent	138	32	3,780
West Indies	4	4	54
B. N. A. Colonies	6	12	16
Other Countries	6	12	6
Total	3,521	4,148	49,698

LARD.

	M lbs.	M lbs.	M lbs.
United Kingdom	4,507	3,053	37,025
Continent	109	153	2,385
sth. and Ctl. America	111	221	2,177
West Indies	109	231	907
B. N. A. Colonies	67	67	67
Total	4,836	3,437	42,611

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	25	187	2,844
Boston	25	221	6
Philadelphia	25	221	6
New Orleans	25	221	217
W. St. Johns	25	2,647	1,572
Halifax	25	687	473
Total Week	25	3,521	4,836
Previous Week	25	3,817	5,164
2 weeks ago	25	4,520	2,402
Cor. week 1938	29	4,148	3,437

SUMMARY NOV. 1, 1938, TO JAN. 21, 1939.

	1938-39.	1937-38.
Pork, M lbs.	11	6
Bacon and Hams, M lbs.	49,697	38,306
Lard, M lbs.	611	47,287

MEAT IMPORTS AT NEW YORK

Imports for week ended January 20:

Point of origin.	Commodity.	Amount, lbs.
Argentina—Canned corned beef	288,981	
—Roast beef in tins	61,209	
Australia—Fresh frozen calf livers	11,125	
Canada—Fresh chilled pork cuts	4,510	
—Fresh frozen beef livers	290	
—Smoked sausage	919	
—Smoked bacon	2,238	
—Beef ribs	1,570	
—Frozen pork hams	2,168	
—Fresh pork bellies	2,102	
—Fresh pork shoulders	1,602	
Denmark—Liverpaste in tins	750	
—Cooked ham in tins	17,145	
—Tinned cooked picnics	2,508	
Estonia—Cooked ham in tins	31,549	
—Cooked picnics in tins	5,587	
Holland—Cooked ham in tins	24,134	
—Smoked sausage	760	
—Smoked ham	9,897	
—Meat products in tins	271	
Irish Free State—Smoked ham	4,068	
Italy—Salami	9,332	
—Smoked sausage	270	
Lithuania—Cooked ham in tins	47,251	
—Tinned cooked picnics	40,987	
Norway—Meat cakes in tins	1,095	
—Meat balls in tins	831	
Paraguay—Canned corned beef	41,580	
Poland—Sweet pickled butts	7,550	
—Smoked bacon	19,347	
—Cooked ham in tins	1,344,539	
—Cooked pork butts in tins	10,548	
—Cooked picnics in tins	142,432	
—Cooked pork loins in tins	39,009	
—Luncheon meat in tins	9,576	
—Cooked sausage in tins	2,965	
Rumania—Cooked ham in tins	24,736	
—Cooked pork loins in tins	7,200	
—Cooked picnics in tins	15,329	
—Tinned cooked pork butts	10,080	
Uruguay—Canned corned beef	164,430	
—Canned roast beef	9,000	

CHICAGO PROVISION MARKETS

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES

SATURDAY, JANUARY 21, 1939.

LARD—	Open.	High.	Low.	Close.
Jan.	6.82½	6.82½	6.80	6.82½b
Mar.	7.02½	7.02½	6.97½	7.00b
May	7.17½	7.17½	7.15	7.17b
Sept.	7.30	7.30	7.27½	7.30b
Oct.	7.35	7.35	7.35	7.35

MONDAY, JANUARY 23, 1939.

LARD—	Open.	High.	Low.	Close.
Jan.	6.82½	6.82½	6.80	6.82½b
Mar.	7.02½	7.02½	6.97½	7.00b
May	7.17½	7.17½	7.15	7.17b
Sept.	7.30	7.30	7.27½	7.30b
Oct.	7.35	7.35	7.35	7.35

TUESDAY, JANUARY 24, 1939.

LARD—	Open.	High.	Low.	Close.
Jan.	6.50	6.62½	6.50	6.62½b
Mar.	6.82½	6.92½	6.82½	6.92½b
May	7.00	7.10	7.00	7.07½b
Sept.	7.15	7.27½	7.15	7.27½ax
Oct.	7.30	7.40	7.30	7.40
	7.32½	7.42½	7.32½	7.42½

WEDNESDAY, JANUARY 25, 1939.

LARD—	Open.	High.	Low.	Close.
Jan.	6.82½	6.92½	6.82½	6.92½ax
Mar.	7.10	7.12½	7.10	7.12½
May	7.30	7.30	7.25	7.30ax
Sept.	7.45	7.45	7.40	7.42½b
Oct.	7.52½	7.52½	7.50	7.50ax

THURSDAY, JANUARY 26, 1939.

LARD—	Open.	High.	Low.	Close.
Jan.	6.87½	6.87½	6.87½	6.87½ax
Mar.	7.10	7.10	7.00	7.00b
May	7.25	7.25	7.17½	7.17½
Sept.	7.35	7.35	7.35	7.35ax
Oct.	7.35	7.35	7.35	7.35b

FRIDAY, JANUARY 27, 1939.

LARD—	Open.	High.	Low.	Close.
Jan.	6.90	6.90	6.90	6.60ax
Mar.	7.00	7.05	7.00	7.05b
May	7.20	7.20	7.20	7.20b
Sept.	7.35	7.35	7.35	7.35b
Oct.	7.37½	7.37½	7.37½	7.37½b

Key: ax, asked; b, bid; n, nominal; —, split.

CASH PRICES

Based on actual carlot trading Thursday, January 20, 1939.

REGULAR HAMS.

	Green.	*S.P.
8-10	17½	17½
10-12	17½	17½
12-14	17½	17
14-16	16½	16½
16-18	17	16½
10-16 Range	17	16½

BOILING HAMS.

	Green.	*S.P.
15	15½	15½
16-18	14½	15½
18-20	14½	15½
20-22	14½	15½ @ 15½
16-20 Range	14½	15½
16-22	14½	15½

SKINNED HAMS.

	Green.	*S.P.
10-12	18½	18½
12-14	18	18
14-16	16½	17
16-18	16	16½
18-20	16	16½
20-22	16	16½
22-24	16	16½
24-26	15	16½
26-28	13½	14½
28/up, No. 2's inc.	13½	14½

PICNICS.

	Green.	*S.P.
4-6	12½	12½
6-8	11½	11½
8-10	10½	11½
10-12	10½	11½
12-14	10½	11
14-16	10½	11
16-18	10½	11
8/up, No. 2's inc.	10½	11

Short Shank %c over.

BELLIES.

(Square cut seedless.)

	Green.	*D.O.
6-8	15½	16
8-10	14½	15½
10-12	13½	14½
12-14	12½	13½
14-16	12	12½
16-18	11½	12½

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16	11n	11n
16-18	10½n	10½n
18-20	10½	10½
20-25	10½	10½
25-30	10½	10½
30-35	9½	9½
35-40	9½	9½
40-50	9½	9½

D. S. FAT BACKS.

6-8	5½	5½
8-10	5½	5½
10-12	6½	6½
12-14	7½	7½
14-16	7½	7½
16-18	8	8
18-20	8½	8½
20-25	8½	8½

OTHER D. S. MEATS.

Extra Short Clears	35-45	9n
Extra Short Ribs	35-45	9n
Regular Plates	6-8	7½
Clear Plates	4-6	5½
Jowl Butts		6
Green Square Jowls		8
Green Rough Jowls		8

LARD.

Prime Steam, cash	6.67½n
Prime Steam, loose	6.22½n
Neutral, in tierces	8.25n
Raw Leaf	6.25n

SCORCHED LARD?

Do you occasionally have batches of scorched lard? "PORK PACKING," The National Provisioner's latest book, explains just what temperatures should be used for best results. It will make your rendering foreman more efficient, and cut product losses in your lard department.

Meat Canners Open House

(Continued from page 14.)

GEO. A. HORMEL & CO.—Surrounded by Hormel soups and canned meat products, the Hormel crew greeted visitors with good cheer and a unique "onion soup bar" at which guests were invited to wash their sins away. Park Dougherty, head, Flavor Sealed department; T. H. Hocker, purchasing agent; William D. Todd, sales manager; A. C. Quale, assistant sales manager, and Jean L. Vernet, experimental department, made up the Hormel group.

ILLINOIS MEAT CO.—Dominating the headquarters of the Illinois Meat Co. was the firm's Broadcast brand corned beef hash, pigs' feet and other products. Hospitality was under the direction of C. E. Martin, who was ably assisted by C. W. Swallow, R. F. Kelly and W. I. Shores.

KINGAN & CO.—The Kingan convention headquarters featured an attractive display of the company's familiar Reliable line of prepared meat products, put up in tin and glass. Visitors were cordially greeted by D. J. McVey, sales manager canned meats division; H. L. Knowles, sales representative; W. F. King, canning division; Dale McCune, canning division, and T. H. Chiswell, sales department.

LIBBY, McNEILL & LIBBY.—An extensive array of prepared meat products was shown by Libby, McNeill & Libby, the line including corned beef, lunch tongue, vienna sausage, veal loaf, cocktail spreads and sausages, roast beef, tamales, mince meat, frankfurter sausage, hamburger steak, tripe, beef stew, Meat Wich spread and other items. A large force of Libby men was on hand to welcome guests headed by H. C. Carr, vice president in charge of canned meats division, and J. R. Vander Veer, head of the canned meats department.

LOYAL PACKING CO.—Loyal and Lucky Strike brands of canned meat products formed the theme of the display at the headquarters of the Loyal Packing Co. S. R. Powell, president, led the reception committee. His aides were J. J. McVady, secretary-treasurer; T. H. Grady, J. F. Jack, E. M. Ireland and Z. M. Hendricks, district managers.

JOHN MORRELL & CO.—The extensive Morrell line of canned meat products was displayed at the convention headquarters of John Morrell & Co. Among the items shown were spiced ham, lunch tongue, Savory ham, chili con carne, tamales, ox tongue, spiced luncheon meat, ham patties, vienna style sausage and Red Heart dog food, in the familiar A., B. and C. diets. Morrell visitors were met by T. W. Bailey, J. K. Kloeher, T. E. Robb, Ned Tucker and O. T. Dvorak.

REPUBLIC FOOD PRODUCTS CO.—Red Seal brand corned beef, roast beef, dried beef, pigs' feet, sandwich spread, vienna sausage, breakfast sausage and other items, supplemented by products under the Republic and Clairmont brands, lent the proper atmosphere to the Republic Food Products Co.

convention center. Hospitality was under the direction of John M. Clair, president, whose assistants were J. V. Greene, Eastern and Midwestern sales; Jerry Clair, Midwestern sales; and A. M. Hollingsworth, sales representative.

STAHL-MEYER, INC.—Featured at Stahl-Meyer headquarters was the company's line of canned cocktail frankfurters and sausages, imported style frankfurters, Jumbo Wee-ners, pork sausage, and pea soup combined with sliced frankfurters. Louis Meyer, vice president, extended a cordial welcome to convention guests.

SWIFT & COMPANY.—Relying on visitors' palates to verify the goodness of its varied line of products, the headquarters of Swift & Company kept its guests happy and well fed. Swift hospitality was extended by R. H. Gifford, H. Schumacher, K. F. Vance and J. F. Endres, branch house sales; H. C. Stanton, soap department, and T. C. Tait, canned foods department. A mechanical barking dog, gleefully eating Swift Pard, was a featured display.

WM. UNDERWOOD CO.—Prepared meat products shown at the convention quarters of Wm. Underwood Co. included deviled ham, tiny frankfurts and

cocktail sausage. F. A. Harding, W. J. Underwood and H. C. Wells comprised the Underwood welcoming corps.

UNITED PACKERS, INC.—The Red Crown line of 24 meat products in cans and bottles dominated the convention headquarters of United Packers, Inc. Among items shown in the line were tongues, corned beef hash, pigs' feet, vienna sausage, tamales, sandwich spread, roast beef, and veal loaf. At the head of the hospitality crew were Charles Manaster, general manager, and Saul Manaster, sales manager. They were assisted by D. P. Brogan, W. T. Fry and Charles Murdock, district sales managers.

WILSON & CO.—Wilson & Co.'s extensive headquarters space was devoted to massed displays of the firm's Certified and Fidelity canned meat products and Ideal and Old Trusty dog foods. Among the cordial Wilson hosts were George Rector, famous chef; E. A. Ellendt, P. J. Barry and J. M. Sheridan, Certified canned meats division; F. C. McAvoy, Fidelity canned meats division; R. M. Smith and C. M. Rudy, Ideal dog food division.

FROSTED FOODS SALES CORP.—Frosted Foods Sales Corp., featuring the popular Birds Eye brand of frosted meats and other products, was represented at convention headquarters by A. E. Stevens, vice president; D. E. Barr, head of marketing department; E. D. Crooker, jr., retail sales director; G. L. Mentley, institutional sales manager; J. E. Guinane, engineering department, and K. B. Norton, production.

ATLANTIC LARD CO.—Ernest Kissling, general sales manager, headed the convention delegation of Atlantic Lard Co. He was assisted in welcoming visitors by A. R. Merkel, representative at Oklahoma City, Okla., and W. T. Greene, representative at Chattanooga, Tenn. Products of the firm include Royal Aster standard shortening and salad oil, Canary cooking oil and Bake-rite, a hydrogenated shortening for home use.

DOG FOOD CANNERS

CHAMPION ANIMAL FOOD CO.—Products featured at headquarters of Champion Animal Food Co. were the Champion and North Star line of dog and cat rations. J. F. Koch, vice president and general manager, and L. F. Bolser greeted guests of the company.

HILL'S DOG FOOD.—Producers of Hill's dog food, Hill's straight packed horse meat product and Hill's fresh frozen horsemeat, Hill Packing Co. was represented at the convention by president Burton Hill and sales manager C. G. Black. The company's dog and cat food bears the approval of the American Animal Hospital Association.

ANIMAL FOOD CO.—Producers and canners of scientific meat rations for dogs, cats, foxes and other carnivorous animals, Animal Foods Co. was represented at the convention by Nick C. Coan, owner, who is also president of the American Dog Feed Institute.

MEAT Canning INFORMATION

Most meat canners today are turning out the best canned meats it is possible to produce. The result is that canned meat consumption is increasing, and increase is expected to continue.

Favorable response to quality products is not only encouraging some packers to increase canned meat production facilities and add to the canned meat line, but also to produce other canned foods in which meat may or may not be an ingredient.

THE NATIONAL PROVISIONER has published information on canning room layout and equipment and approximate costs for capacities of various sized plants—such as 14,400 cans per day, 28,800 cans per day and 57,600 cans per day—to assist the packer in his canning problems.

Dangers in meat canning without proper equipment and supervision are also outlined.

Subscribers may secure this information by filling out and sending in the following coupon, accompanied by 40c in stamps.

THE NATIONAL PROVISIONER :
407 So. Dearborn St., Chicago, Ill.

Please send me the report on "Meat Canning."

Name.....

Street.....

City..... State.....

(Enclosed find 40c in stamps.)

TALLOW AND GREASES

WEEKLY MARKET REVIEW

TALLOW.—The tallow market was fairly active at New York with considerable quiet trading apparently under way. Prices held rather steady and turnover during the week was estimated at around 1,000,000 lbs. Last business in extra was at 5½¢, delivered, or unchanged from the previous week. The relatively low price of edible tallow in the West attracted quite a little attention in the market here. The nearby tallow situation did not appear to be any too strong, but the forward position of the market was looked upon as somewhat improved.

Producers were not pressing offerings but appeared to be satisfied to trade at last sales levels. Consumers have bought quite a little raw material during the last two weeks and are probably less anxious for supplies.

At New York, special was quoted at 5¼¢; extra, 5½¢, delivered, and edible, 6½¢, nominal.

Kansas City reported a sale of edible tallow there at 5½¢, delivered, whereas prime tallow at Chicago was quoted at 5½¢.

Foreign tallow offerings at New York were unchanged during the week with South American No. 1 quoted at 3¼¢; No. 2, 3¢, and edible, 3½¢, all c.i.f.

Tallow futures at New York were unchanged to a shade easier. March traded at 5.40 and May traded at 5.55 to 5.50.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, January-February shipment, was unchanged at 16s 6d, while Australian good mixed, January-February shipment, was off 3d on the week at 17s 3d.

Tallow prices were steady in the Chicago market this week with some scattered trading. Prime was salable at 5½¢, Chicago and Cincinnati, for late February and March delivery, with buyers' ideas ½¢ less for prompt. Fancy reported last weekend at 5½¢, River point, and couple tanks No. 3 at 4½¢, Chicago. Several tanks prime sold at 5½¢, Cincinnati, for February-March, and 5½¢, Chicago, reported for deferred. There was some unfilled interest in special at 5¼¢, Chicago. Tank very fine special sold at 5½¢, Cincinnati, prompt, and few tanks prime at 5½¢, River point, February shipment. Few tanks special sold Wednesday at 5½¢, Chicago, and No. 1 at 5¼¢, delivered Eastern point. Tank prime reported Thursday at 5½¢, Chicago, for prompt. Chicago quotations, loose basis, on Thursday:

Edible tallow	5½¢@5½¢
Fancy tallow	@5½¢
Prime packers	@5½¢
Special tallow	@5½¢
No. 1 tallow	@5

STEARINE.—The situation in stearine at New York was reported to be about unchanged with stocks rather well cleaned up. The last sale of oleo at New York was at 6¼¢. Some sales were reported from the West to Southern seaboard points at 6½¢, delivered early in the week.

The Chicago market was steady and unchanged with prime oleo quoted at 6¼¢.

OLEO OIL.—The market was quiet and about steady at New York. Extra was quoted at 7½¢@7½¢; prime, 7¼¢@7½¢ and lower grades, 7@7½¢.

The Chicago market was steady with extra oleo oil unchanged at 8¢ and prime at 7¾¢.

LARD OIL.—Trade was routine but the market was steady at New York. No. 1 was quoted at 9¢; No. 2, 8¾¢; extra, 9¾¢; extra No. 1, 9¼¢; extra winter strained, 9½¢; prime burning, 10¢, and inedible, 9¾¢.

(See page 33 for later markets.)

NEATSFOOT OIL.—Trade was routine and the market unchanged at New York. Cold test was quoted at 15¼¢; extra, 9¼¢; No. 1, 9¢; prime, 9½¢; and pure, 11¼¢.

GREASES.—The grease market at New York was moderately active and easier. Yellow and house traded at 4½¢, a decline of ¼¢ from the previous week. Offerings were rather liberal and demand was moderate, although soapers were reported to have taken hold in a fair way on small declines. The market appeared to be awaiting developments in tallow.

At New York, brown was quoted at 4¾¢; yellow and house, 4¾¢ sales and 4¾¢ bid, and choice white 5½¢ nominal.

Greases were about steady at Chicago this week. Hard yellow grease was salable around 4¾¢, last weekend. Sellers were asking 5½¢, Chicago, for white grease, with buyers bidding ½¢ less. Quotations on Thursday were:

Choice white grease	5¼¢@5½¢
A-white grease	5½¢@5½¢
B-white	5
Yellow grease, 10-15 f.f.a.	@4½¢
Yellow grease, 15-20 f.f.a.	@4½¢
Brown grease	4½¢@4½¢

BY-PRODUCTS MARKETS

Chicago, January 26, 1939.

Market on all by-products very quiet and prices largely nominal.

Blood.

Late sales of domestic blood reported at \$3.30 and \$3.25. Buyers' ideas lower.

	Unit	Ammonia.
Unground	\$	@ 3.25

Digester Feed Tankage Materials.

Feeding tankage for immediate offered at \$3.75. Sales during the week ranged from a high of \$4.00 early to \$3.75 later in the week.

Unground, 11 to 12% ammonia	@ 3.75n
Unground, 6 to 10%, choice quality	@ 4.00n
Liquid stick	@ 2.60

Packhouse Feeds.

Some price weakness evident in this market, with demand fair.

	Carlots, Per ton.
Digester tankage meat meal, 60%	@55.00
Meat and bone scraps, 50%	@50.00
Blood-meal	@70.00
Special steam bone-meal	@50.00

Bone Meals (Fertilizer Grades).

Bone meal market showed some strength with sale of 2 & 20 product in new bags at \$25.00.

	Per ton.
Steam, ground, 3 & 50	\$24.00@25.00
Steam, ground, 2 & 20	24.00@25.00

Fertilizer Materials.

Market quiet and prices largely nominal.

	Per ton.
High grad. tankage, ground 10@11% am.	@ 3.25n
Bone tankage, ungrad., per ton	22.50@25.00
Hoof meal	@ 2.85

Dry Rendered Tankage.

Sales of cracklings at 7½¢ and later at 70¢. Some product reported held for higher prices. General market quiet.

Hard pressed and expeller unground, per unit protein70@ .72½
Soft prod. pork, ac. grease and quality, ton	@50.00
Soft prod. beef, ac. grease & quality, ton	@40.00

Gelatine and Glue Stocks.

Little product moving because of low value of gelatine and glue materials. Prices unchanged.

	Per ton.
Calf trimmings	@18.00
Sinews, pizzles	@16.00
Cattle jaws, skulls and knuckles	@22.00
Hide trimmings	@12.00
Pig skin scraps and trim, per lb., l.e.l.	3@ 3½¢

Horns, Bones and Hoofs.

Market on junk bones and horns largely nominal. Hoofs holding at quoted prices.

	Per ton.
Horns, according to grade	\$35.00@60.00
Cattle hoofs, house run	28.00@30.00
Junk bones	16.00@18.00

(Note—forwarding prices are for mixed carloads of unassorted materials.)

Animal Hair.

Hair market quiet with prices unchanged.

Winter coll dried, per ton	\$35.00@40.00
Summer coll dried, per ton	22.50@25.00
Winter processed, black, lb.	@ 6½¢
Winter processed, gray, lb.	5½¢@5½¢
Cattle switches	1¼¢@2¢

EASTERN FERTILIZER MARKETS

(Special Wire to The National Provisioner.)

New York, January 25, 1939.

No recent sales of tankage have been made around New York because there have been no offerings, and the present quotation for ground fertilizer tankage is \$3.25 and 10c and unground is \$3.35 and 10c, basis f.o.b. New York. South American ground tankage last sold at \$3.15 and 10c, c.i.f. Atlantic Coast ports and offerings are very limited.

Dried blood is held at \$3.30 per unit of ammonia, f.o.b. New York, and bids might be considered. South American is offered at \$2.95 per unit of ammonia, c.i.f. Atlantic Coast ports and trading in this material has been very light.

The sales of Japanese fish meal to both feeding and fertilizer buyers is below normal for this time of the year and prices remain practically unchanged.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.		
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, Jan. to June, 1939, inclusive.....	@ 25.00	
Blood, dried, 16% per unit.....	@ 3.30	
Unground fish scrap, dried, 11½% ammonia, 15% B. P. L., f.o.b. fish factory.....	nominal	
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	@ 48.50	
Feb. shipments.....	@ 48.50	
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.50 & 50c	
Soda nitrate, per net ton; bulk, Jan. to June 1939 inclusive, ex-vessel Atlantic and Gulf ports.....	@ 27.00	
in 200-lb. bags.....	@ 28.30	
in 100-lb. bags.....	@ 29.00	
Tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	3.25 & 10c	
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	3.35 & 10c	
Phosphates.		
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@ 22.75	
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	@ 26.00	
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00	
Dry Rendered Tankage.		
50% protein, unground.....	@ 70c	
60% protein, unground.....	@ 72½c	

TALLOW FUTURE TRADING

MONDAY, JANUARY 23, 1939.

	High.	Low.	Close.
March.....	6.96	6.84	6.96
May.....	7.07	6.96	7.07
July.....	7.18	7.05	7.16 b
September.....	7.17	7.12	7.20 b

TUESDAY, JANUARY 24, 1939.

January.....	5.35@5.50
March.....	5.40@5.50
April.....	5.45@5.55
May.....	5.50@5.60
June.....	5.50@5.60

WEDNESDAY, JANUARY 25, 1939.

January.....	5.35@5.50
February.....	5.35@5.50
March.....	5.40@5.50
April.....	5.45@5.55
May.....	5.50@5.60
June.....	5.50@5.60

THURSDAY, JANUARY 26, 1939.

January.....	5.35@5.50
March.....	5.35@5.50
April.....	5.35@5.50
May.....	5.45@5.60
June.....	5.45@5.60

FRIDAY, JANUARY 27, 1939.

March.....	5.35@5.50
May.....	5.50@5.60
June.....	5.50@5.60

LARD AND COTTON OIL

While the price of refined lard at Chicago in every month of 1937 was from four-tenths of a cent to 3 cents per lb. higher than edible cotton oil in the same month at the same market, after April, 1938, oil was at a premium over lard and for the calendar year 1938 averaged one-tenth of a cent higher. Similarly, the U. S. Bureau of Agricultural Economics points out in a review of the fats and oils situation, shortening and vegetable cooking fats averaged 1 cent higher in price than refined lard at Chicago during 1938.

Utilization of refined cotton oil has been dropping at the same time that lard prices have been going down. A preliminary estimate places apparent disappearance of oil from August through December, 1938, at 570,000,000 lbs. compared with 815,000,000 lbs. in the like 1937 period. Stocks of refined oil on hand at the end of 1938 were more than 100,000,000 lbs. above a year earlier, although the oil equivalent of seed stocks on hand at mills at the end of December, 1938, was more than 100,000,000 lbs. less than at the same time in 1937.

The bureau points out that the increase in hog slaughter in the 1938-1939 marketing year will be reflected in a considerable increase in lard production. It is probable that lard production from federally inspected slaughter in 1938-39 will total between 1,150,000,000 and 1,200,000,000 lbs. This will be from 15 to 20 per cent larger than production in 1937-38. The average lard production in the five years ending in 1933-34 was about 1,560,000,000 lbs.

FAT MARKETS IN FRANCE

(Special Report to The National Provisioner from Emmanuel Weidling & A. Bloch, 12 Rue Lamartine, Paris.)

Paris, December 31, 1938.

LARD: Market has been firm during course of this month. Actual quotations for refined pure lard 925 francs per 100 kilos, against 850 francs in November.

TALLOW: Market very quiet. Paris actual official quotation for acid melted tallow is 282.50 francs per 100 kilos, naked, against 280 francs at end of November.

VEGETABLE OILS: Market has been a little weaker during course of this month. Soapmaking groundnut oil quoted at 397.50 francs per 100 kilos, naked, against 405 at the end of November. Edible grades 485 to 535 per 100 kilos, naked, against 490 to 525 at the end of November. Copra oil nearly unchanged at 295 to 300 francs per 100 kilos naked.

HULL OIL MARKETS

Hull, England, January 25, 1939.—Refined cotton oil, 21s. Egyptian crude was quoted at 18s.

CENSUS OF TALLOW AND GREASE INDUSTRY

TALLOW production in the meat packing and rendering industries totaled 568,035,000 lbs. in 1937 and was 10 per cent above the 1935 level of 515,742,000 lbs., according to the final report on grease and tallow in the Census of Manufactures for 1937. Output of greases by renderers and packers in 1937 was 333,570,000 lbs., against 298,391,000 lbs. in 1935.

Tallow production in 1937 and 1935 in the meat packing and rendering industries was:

TALLOW.		
	1937. lbs.	1935. lbs.
Rendering industry.....		
Edible tallow.....	3,637,000	2,498,000
Inedible tallow.....	299,054,000	252,518,000
Packing industry*.....		
Edible tallow.....	58,715,000	71,637,000
Inedible tallow.....	206,629,000	188,789,000
Total.....	568,035,000	515,742,000

Grease production during 1937 and 1935 in the two industries was:

GREASES.		
	1937. lbs.	1935. lbs.
Grease (rendering industry).....	101,134,000	97,046,000
Grease (packing industry)*.....	232,436,000	201,345,000
Total.....	333,570,000	298,391,000

Value of grease and tallow production in the two industries during 1937 and 1935 was:

PRODUCTION VALUES.		
	1937.	1935.
Meat packing*.....		
Grease.....	\$14,550,763	\$13,796,434
Edible tallow.....	4,613,507	4,723,664
Inedible tallow.....	14,708,811	11,115,191
Rendering.....		
Grease.....	\$ 6,911,454	\$ 5,144,264
Edible tallow.....	272,941	190,912
Inedible tallow.....	22,626,586	15,892,815
Total.....	\$63,684,062	\$50,863,270

*Includes a very small amount from other industries.

Value of production in the grease and tallow rendering industry (not including meat industry production) jumped 31.2 per cent between 1935 and 1937, totaling \$52,268,767 in 1937 against \$39,836,202 in 1935. The total output included \$22,457,786 in 1937 and \$18,608,211 in 1935 as value of products not normally belonging to the industry. Thus the value of the rendering industry's tallow and grease production was, as shown in the above table, \$29,810,981 in 1937 and \$21,227,991 in 1935.

There were 266 establishments in the industry in 1937 and 259 in 1935; these employed 5,200 wage earners in 1937 and 4,761 during 1935. Industry wage payments were \$6,763,308 for 1937 compared with \$5,389,829 in 1935. The industry's costs for materials, supplies, containers, fuel and purchased electrical energy amount to \$32,980,190 in 1937 and \$22,213,977 in 1935. (See THE NATIONAL PROVISIONER of January 7, page 34, for other data pertaining to the tallow and grease industry in the United States.)

VEGETABLE OILS

WEEKLY MARKET REVIEW

COTTONSEED oil futures market at New York was under pressure of persistent and general selling during the past week, a large percentage of which was regarded as liquidation. The market again went into new low ground for the season. Hedging pressure sometimes appeared, but was not very substantial. The market continued to feel the influence of disappointing distribution into consuming channels and, at times, was vitally affected by weakness in the stock market.

The fact that cotton oil futures did not break more sharply was surprising to many in the trade, and this was due to the fact that active short covering for professional and foreign account appeared on a scale downwards. When liquidation finally ran its course, the oil market rallied 15 points from the inside figures of the week in response to some improvement in lard and a better technical position in oil itself.

Toward midweek there was some improvement in consumer demand for oil which aided the recovery somewhat. However, there had been considerable buying in the March delivery outright by interests with refiners' connections, presumably in lifting hedges, and also active switching of March to the later months, mainly July. This buying of March oil steadied the nearby delivery at times.

Lard and Oil Relationships

There was some improvement in the spread between lard and oil, but lard continues relatively cheap. At the same time, government reports on the lard outlook were not encouraging.

The U. S. Bureau of Agricultural Economics pointed out that "with the prospective increase in hog production and slaughter, the outlook for lard in the next few years is decidedly unfavorable." This means that there will be keen competition between lard and shortening for some time to come.

However, in the markets for edible fats, it was felt that a great deal of the bearishness in the edible fat situation had been discounted. Government policies toward cotton production may have an important bearing on oil prices.

Current low level of cottonseed oil will probably keep down imports of foreign competing oils and prospects for cotton oil distribution will be improved.

Demand Picks Up

Throughout the week consumers continued to buy oil and shortening as needed, but at midweek there was some pickup in demand. Whether or not the latter is temporary remains to be seen, but consumption of oil continues to run considerably under last year's record distribution. The only hopeful feature

of the situation is the fact that neither the trade nor distributors have much stock on hand.

During the week, Southeast and Valley crude sold at 5½¢ in a fair way and Texas crude sold at 5½¢. These were all new season's lows.

COCONUT OIL.—Reports indicated that fair underlying interest is developing for this oil at New York and on the Pacific Coast. Buyers were interested at 2½¢, New York, and 2½¢ on the coast. Offerings at New York were held around 3¢.

SOYBEAN OIL.—There were reports that nearby sold at 4½¢, but others that mills were offering January through September at 4½¢.

CORN OIL.—Scattered inquiries were reported at New York and the market was quoted 6½¢@6¼¢.

PALM OIL.—The market was quiet but steady. Nigre at New York was quoted at 3.05¢ and Sumatra at 2½¢.

PALM KERNEL OIL.—Nominal conditions prevailed with oil quoted at 3.35¢.

OLIVE OIL FOOTS.—Trade was quiet at New York and the market was quoted at 6½¢, tank basis.

PEANUT OIL.—Trade was quiet at New York and the market was called 6½¢@6¼¢ nominal.

COTTONSEED OIL.—Valley and Southeast crude was quoted Wednesday at 5½¢ bid; Texas, 5½¢ nominal at common points; Dallas, 5½¢ nominal.

Cottonseed oil futures market transactions at New York for the week ended January 26, 1939, were as follows:

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., January 26, 1939. Cotton oil futures were steady on foreign war news, higher hogs and lard and light crude offerings. Crude was steady at 5½¢ lb., f.o.b. Texas, and 5½¢@5¼¢ lb., Valley. Soapstock was in good demand with supply small. Cottonseed movement was light. With strong probability of another year of controlled cotton acreage it looks as though we have seen or are near the low in cotton oil for some period ahead.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, January 26, 1939.—Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipment, \$23.75. Basis prime cottonseed oil 5.50@5.60¢ depending on location.

FRIDAY, JANUARY 20, 1939.

	Sales.	Range.		Closing.	
		High.	Low.	Bid.	Asked.
Feb.	700	a nom
Mar.	22	703	700	701	a trad
April	700	a nom
May	7	716	715	715	a trad
June	715	a nom
July	48	727	724	724	a trad
Aug.	724	a nom
Sept.	729	a 731

SATURDAY, JANUARY 21, 1939.

Feb.	690	a nom
Mar.	47	695	690	689	a 691
April	690	a nom
May	12	708	703	703	a 704
June	703	a nom
July	46	718	711	712	a trad
Aug.	712	a nom
Sept.	29	725	720	718	a 719

MONDAY, JANUARY 23, 1939.

Feb.	695	a nom
Mar.	77	696	684	695	a 697
April	695	a nom
May	80	707	696	707	a trad
June	707	a nom
July	128	718	705	716	a 18tr
Aug.	717	a nom
Sept.	18	717	712	720	a 724

TUESDAY, JANUARY 24, 1939.

Feb.	695	a nom
Mar.	86	699	683	697	a trad
April	697	a nom
May	44	713	697	709	a 07tr
June	708	a trad
July	121	721	706	717	a 18tr
Aug.	716	a nom
Sept.	45	725	711	722	a trad

WEDNESDAY, JANUARY 25, 1939.

Feb.	700	a nom
Mar.	32	701	695	701	a 703
April	700	a nom
May	23	713	705	713	a 715
June	713	a nom
July	47	722	714	722	a trad
Aug.	722	a nom
Sept.	69	727	718	726	a 728

THURSDAY, JANUARY 26, 1939.

March	...	702	689	689	nom
May	...	718	701	701	nom
July	...	724	709	709	nom
September	...	726	713	713	nom

Sales, 268 contracts.

(See page 33 for later markets.)

DECEMBER MARGARINE TAX

Taxes paid on oleomargarine during December, 1938 and 1937, as reported by the Bureau of Internal Revenue:

	1938.	1937.
Excise taxes	\$ 81,575.77	\$104,112.60
Special taxes	18,965.49	25,862.86
Total	\$100,541.26	\$129,975.46

Quantity of product on which tax was paid during December, 1938 totaled 29,524 lbs. of colored margarine and 31,411,408 lbs. of uncolored; during the same month a year ago, tax was paid on 62,630 lbs. of colored and 39,139,840 lbs. of uncolored margarine.

MAKING SHORTENING

What products enter into the manufacture of shortening? What proportion of each is used? "PORK PACKING," a test book for the meat packer, published by THE NATIONAL PROVISIONER, gives this information as well as facts on lard manufacture.

HIDES AND SKINS

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Trading opened up late this week in packer branded steers at a cent below last trading levels, while bids at a similar decline for cow descriptions were turned down by packers, although some indicate that tanner business on cows would be acceptable at $\frac{1}{2}$ c off for Jan. hides. Actual business so far on cows has been confined to a few cars of more desirable earlier take-off, which sold at $\frac{1}{4}$ c reduction. Sales so far total slightly over 70,000 hides, mostly branded steers.

The sharp break in security markets, ascribed in great part to foreign selling induced by disturbing European political news, had the usual effect on hide futures values. Liquidation on a large scale occurred early in the week at sharp declines, with volume of business exceeding all records. Sales of hide futures at New York on Monday, Jan. 23, totaled 651 lots, consisting of 598 new contracts and 53 old; the previous record of 502 lots was made on Oct. 5, 1938. This brought out some resale offerings of hides from dealer hands, although details as to actual business were kept well guarded.

Native steers of winter take-off are available at $10\frac{1}{2}$ c; the winter natives usually find an outlet through sole leather channels in competition with branded steers. One packer sold 1,600 Jan. extreme light native steers at $10\frac{1}{2}$ c.

Butt branded steers were active, all packers disposing of a total of 34,500, mostly Dec.-Jan. take-off but some running Nov. to Jan. Colorados of similar dating sold at 10c for a total of 24,100, all packers involved. Two packers sold a total of 6,700 Dec.-Jan. heavy Texas steers at $10\frac{1}{2}$ c. Light Texas steers were inactive and quoted $9\frac{1}{2}$ @ 10 c nom., the inside figure representing usual differential.

Heavy native cows were quiet and quoted $9\frac{1}{2}$ @ 10 c nom. for Jan. take-off. One packer sold 2,100 Sept. to Nov. light native cows at $10\frac{1}{2}$ c, or $\frac{1}{4}$ c off from last sale of Dec.-Jan.; bids of 10c for Jan. light cows were repeatedly declined, asking $10\frac{1}{2}$ c. One lot of 1,600 Sept.-Oct. branded cows sold at $10\frac{1}{2}$ c, or $\frac{1}{4}$ c off; bids of $9\frac{1}{2}$ c for Jan. branded cows were declined, asking 10c.

Native bulls moved previous week in a good way at $7\frac{1}{2}$ c for Sept. to Dec. and also Dec.-Jan. take-off, with branded bulls going at $6\frac{1}{2}$ c; unsold stocks moderate.

LATER: Packers obtained their asking prices on light native and branded cows in moderate movement; 2,600 Dec.-Jan. and 14,000 Nov. to Jan. light native cows sold $10\frac{1}{2}$ c; 4,000 Nov. to Jan. branded cows 10c; 7,900 Nov. to Jan. extreme light native steers $10\frac{1}{2}$ c.

OUTSIDE SMALL PACKER

HIDES.—Trading has been difficult in outside small packer hides. Offerings made early in the week at 10c, selected, Chgo. freight basis, were unsold and the market has not yet settled since the trading in packer steers; some action on a good scale in packer light cows would help to clarify the market on small packer stock. Offerings at 10c late this week attracted no counter-bids; tanners not bidding but some indicate ideas of $9\frac{1}{2}$ @ $9\frac{1}{2}$ c top for choice light average stock.

PACIFIC COAST.—At the close of last week, approximately 2,000 Dec. hides were sold by Vernon packers at 9c flat for steers and cows, f.o.b. Los Angeles, hardly sufficient to establish values.

FOREIGN WET SALTED HIDES.

—Prices on standard steers were lower in the South American market, and volume of business light as compared with previous week. Two packs totaling 9,000 LaPlata steers sold early this week at 72 pesos, equal to $11\frac{3}{4}$ @c, c.i.f. New York, as against $76\frac{1}{4}$ pesos or $11\frac{1}{2}$ @ $11\frac{1}{2}$ @c paid previous week. Later, 2,000 LaBlanca steers also sold at 72 pesos or $11\frac{1}{4}$ @c.

COUNTRY HIDES.—The country hide market was quiet and easier. There was very little support apparent, since dealers are thought to be well sold up at present and not interested in moving tanner descriptions; offerings of all-weights from interior points have not been plentiful and dealers would like to buy in a few on more favorable terms. Some buyers give $7\frac{1}{2}$ c, selected, del'd Chgo., as their ideas on untrimmed all-weights, with 8c asked. Heavy steers and cows have been finding no outlet recently and are priced $7\frac{1}{2}$ @ $7\frac{1}{4}$ c nom.; there is some hope of finding an export outlet in Europe for the production of cheap leather. Buff weights not moving and quoted $8\frac{1}{2}$ @ $8\frac{1}{2}$ c nom., trimmed. Market quiet on extremes, with not many offered, and quoted $9\frac{1}{2}$ @ 10 c nom., trimmed. Bulls quoted $5\frac{1}{2}$ @ $5\frac{1}{2}$ c nom. All-weight branded hides about 7c flat.

CALFSKINS.—Trading opened up late this week on packer Jan. calfskins at a cent decline. One packer sold 6,000 and another packer 2,500 Jan. light calf under $9\frac{1}{2}$ lb. at 18c; a third packer is thought to have sold some lights quietly. One lot of 3,000 Jan. Milwaukee all-weights sold at $18\frac{1}{4}$ c for packers, a similar decline. Northern heavy calf, $9\frac{1}{2}$ /15 lb., available at 19c.

LATER: Another packer sold 9,500 Jan. light calf at 18c, and 6,500 Milwaukee all-weights at $18\frac{1}{4}$ c for packers.

Trading is awaited to establish values on Chgo. city calfskins. An early bid of 15c was declined for the 8/10 lb.,

asking 16c, while best bid was reported later at $14\frac{1}{2}$ c; bid of 16c reported for 10/15 lb., asking $16\frac{1}{2}$ c. Outside cities, 8/15 lb., around $15\frac{1}{2}$ c nom.; straight countries $11\frac{1}{2}$ @ $11\frac{1}{2}$ c flat. Sales of city light calf and deacons reported this week at $11.07\frac{1}{2}$.

KIPSKINS.—Packer kipskins are well sold up to end of Dec., last trading being at 16c for northern natives and 15c for northern over-weights; the southern moved earlier on a firmer market at $\frac{1}{2}$ c less. Dec. branded kips last sold at $13\frac{1}{2}$ c. No action as yet on Jan. kips.

Chicago city kipskins are quoted in a nominal way around $13\frac{1}{2}$ c, some quoting $13\frac{1}{2}$ @ $13\frac{1}{2}$ c at present pending open trading. Outside cities around $13\frac{1}{2}$ @ $13\frac{1}{2}$ c nom.; straight countries around $10\frac{1}{2}$ c flat.

Last trading on Packer Dec. regular slunks was at 80c and sold up to end of Dec.; hairless slunks sold late last week at 40c, with No. 2's half-price.

HORSEHIDES.—Market a bit easier, with no particular activity although scattered sales reported at quoted prices and these figures obtainable. Good city renderers, with manes and tails, quoted $\$3.00$ @ $\$3.10$, selected, f.o.b. nearby sections; ordinary trimmed renderers around $\$2.75$, del'd Chgo.; mixed city and country lots $\$2.40$ @ $\$2.50$, Chgo.

SHEEPSKINS.—Dry pelts out of season and nominal around $14\frac{1}{2}$ @ 15 c per lb., del'd Chgo. Packer shearlings steady on rather light offerings and a fair interest; one packer reports selling 3,400 of No. 1's this week at 75c; 2,000 of No. 2's at $42\frac{1}{2}$ c, and 2,700 of No. 3's at 20c; quoted in other directions around $2\frac{1}{2}$ c less for the two lower grades. Pickled skins are of rather poor quality at this season and running cockly, and buying interest continues very limited; sellers usually ask $\$4.00$ per doz. in absence of bids but intimated in some quarters that $\$3.50$ would be considered. Packer wool pelts quoted around $\$1.85$ per cwt. live lamb, paid recently for Jan. pelts; dealers report sales to tanners late this week at $\$1.80$ @ $\$1.85$ per cwt. live lamb, according to lot. While there is more wool on the pelts now, this seems to be off-set by the difficulty in disposing of the pickled slats.

New York

PACKER HIDES.—New York packers late this week moved 16,000 Dec.-Jan. branded steers at prices prevailing in the western market, the butt branded steers going at $10\frac{1}{2}$ c and Colorados at 10c. December forward native steers are still held.

CALFSKINS.—No trading reported this week, so far, by either collectors or packers; holdings are thought to be light, but the effect of the lower prices paid in the western market is awaited. Last trading prices are quoted in a nominal way, with collectors' 4-5's at $\$1.15$, 5-7's $\$1.40$, 7-9's $\$1.80$, and 9-12's $\$2.65$. Last packer sales were 5-7's at $\$1.65$, 7-9's at 2.10 and 9-12's $\$2.85$.

NEW YORK HIDE FUTURES

Saturday, Jan. 21, 1939.—New: Mar. 11.55@11.56; June 11.89@11.90; Sept. 12.25@12.30; Dec. 12.57 b; 233 lots; 35@38 lower. Old: Mar. 10.60 n; June 11.02@11.06; Sept. 11.17 n; no sales; 35@38 lower.

Monday, Jan. 23, 1939.—New: Mar. 10.97@10.99; June 11.35@11.38; Sept. 11.70@11.75; Dec. 12.02; 598 sales; 54@58 lower. Old: Mar. 10.09 n; June 10.45 n; Sept. 10.60 n; 53 sales; 51@57 lower.

Tuesday, Jan. 24, 1939.—New: Mar. 10.94; June 11.31@11.32; Sept. 11.67; Dec. 11.99 n; 484 lots; 3@4 lower. Old: Mar. 10.01; June 10.41; Sept. 10.56 12 lots; 4@8 lower.

Wednesday, Jan. 25, 1939.—New: Mar. 11.05@11.07; June 11.41@11.43; Sept. 11.75; Dec. 12.07 n; 216 lots; 8@11 higher. Old: Mar. 10.08 b; June 10.53 b; Sept. 10.68 n; 1 lot; 7@12 higher.

Thursday, Jan. 26, 1939.—New: Mar. 10.88 n; June 11.25@11.27; Sept. 11.60 n; Dec. 11.92 n; 231 lots; 15@17 lower. Old: Mar. 9.94; June 10.36 n; Sept. 10.51 n; 3 lots; 14@17 lower.

Friday, January 27, 1939.—New contracts: Mar. 11.11@11.13; June 11.47@11.49; Sept. 11.83@11.85; Dec. (1939), 12.15 n; sales 189 lots. The closing 22@23 higher. Old: Mar. 10.16 n; June 10.59 n; Sept. 10.74 n; 5 sales. Closing 22@23 higher.

CHICAGO HIDE FUTURES

Saturday, Jan. 21, 1939.—Close: Mar. 11.50; June 11.85; Sept. 12.40 n; 4 lots; 30@40 lower active contracts.

Monday, Jan. 23, 1939.—Close: Mar. 11.05; June 11.40; Sept. 11.90; 7 lots; 45@50 lower.

Tuesday, Jan. 24, 1939.—Close: Mar. 11.05 n; June 11.05; Sept. 11.50; 2 lots; 35@40 lower active contracts.

Wednesday, Jan. 25, 1939.—Close: Mar. 11.05 n; June 11.35 b; Sept. 11.50 n; no sales; unchanged to 30 higher.

Thursday, Jan. 26, 1939.—Close: Mar. 11.05 n; June 11.35 n; Sept. 11.50 n; no sales; unchanged.

Friday, January 27, 1939.—Close: Mar. 11.05 n; June 11.35 n; Sept. 11.50 n; no sales. Closing unchanged.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Jan. 21, 1939, were 6,343,000 lbs.; previous week 5,613,000 lbs.; same week last year, 3,900,000 lbs.; from Jan. 1 to date, 17,141,000 lbs.; same period year ago, 12,613,000 lbs.

Shipments of hides from Chicago for the week ended Jan. 21, 1939, were 4,418,000 lbs.; previous week, 4,110,000 lbs.; same week last year, 4,712,000 lbs.; from Jan. 1 to date, 11,765,000 lbs.; same period year ago, 13,154,000 lbs.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were quiet and steady the latter part of the week with commission house buyers, packing interests and selling market awaiting European developments. Cash trade was fairly good.

Cottonseed Oil

Cottonseed oil reacted to within striking distance of the season's lows on renewed liquidation and unsettled outside markets, the latter due to European situation, but scattered support and heavy covering halted down turns. Cash oil trade has been better the past few days. Southeast and Valley crude, 5½c lb., sales; Texas was quoted at 5½@5½c lb.

Quotations on bleachable cottonseed oil at close of market on Friday were March 6.93@6.95; May 7.06@7.07; June 7.15@7.16; Sept. 7.20@7.21. Sales 124 lots. Closing steady.

Tallow

Extra tallow quoted at 5½c lb., f.o.b.

Stearine

Stearine, 6¼c lb.

Friday's Lard Markets

New York, January 27, 1939.—Prices are for export. Lard, prime western, \$7.40@7.50; middle western, \$7.40@7.50; city, 6½@7c; refined continent, 7½@7½c; South America, 7½@7½c; Brazil kegs, 7½@7½c; shortening, 9c in carlots.

LEATHER BELTING OFFICERS

Fred E. Barth, Garton & Knight Company, Worcester, Mass., was elected president of the American Leather Belting Association at its annual meeting held at the Hotel Roosevelt, New York, recently. George L. Abbott of Alexander Brothers, Philadelphia, was chosen first vice president, and Major A. E. Carpenter, E. H. Houghton & Co., Philadelphia, second vice president. Arthur H. Rahmann, George Rahmann & Co., was elected treasurer, and J. E. Nelson continues as secretary of the organization.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to January 27, 1939: To the United Kingdom, 101,410 quarters; to the Continent, 6,250. Last week to United Kingdom, 120,782 quarters; and to the Continent, 37,762.

Watch Classified page for good men.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Jan. 27, 1939, with comparisons:

	PACKER HIDES.		Cor. week, 1938.
	Week ended Jan. 27.	Prev. week.	
Hvy. nat.	@10½	@11½	12½@13
Hvy. Tex.	@10½	@11½	@12½
Hvy. butt brnd'd	@10½	@11½	@12½
Hvy. Col.	@10	@11	@12
Ex-light Tex.	@10	@10½	8½@9
Brnd'd cows.	9½@10	@10½	8½@9
Hvy. nat.	9½@10	10½@11	@10
lt. nat. cows.	@10½	@11	9@9½
Nat. bulls.	@7½	@7½	8@8½
Brnd'd bulls.	@6½	@6½	7@7½
Calfskins	18@19	19@20	14@16n
Kips, nat.	@16	@16	@12n
Kips, ov-wt.	@15	@15	@11n
Kips, brnd'd.	@13½	@13½	9½@10n
Slunks, reg.	@80	@80	65@70n
Slunks, hrs.	@40	@40	35@40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	@10n	@10	8@8½
Branded	8½@9½n	@9½	7½@8
Nat. bulls.	@7n	@7n	6½@7
Brnd'd bulls.	@6n	@6n	5½@6
Calfskins	15@16½	16@17	11@12½
Kips	13½@14n	14n	@10n
Slunks, reg.	70@75n	70	65@70n
Slunks, hrs.	@30n	@30n	30@35n

COUNTRY HIDES.

Hvy. steers.	7@7½	7@7½	6½@7
Hvy. cows.	7@7½	7@7½	6½@7
Buffs.	8@8½	@8½	@7½
Extremes	9½@10	@10½	8@8½
Bulls.	5½@5½	5½@5½	@5n
Calfskins	11@11½	@12n	9@9½
Kips	@10½	@11n	7½@8
Horsehides	2.40@3.10	2.50@3.20	2.10@3.25

SHEEPSKINS.

Pkr. shearings.	@75	@75	@75
Dry pelts	@15n	15@16n	11@12n

BRITISH PROVISION MARKETS

Liverpool, January 26, 1939.—General provision market quiet and unchanged; demand lessening for hams, and lard trade fair.

Friday's prices were: Hams, American cut, 93s; Canadian hams (A.C.) 100s; short backs, unquoted; bellies, English, 70s; Wiltshires, 80s; Cumberlands, 69s; Canadian Wiltshires, 83s; Can. Cumberlands, 91s; lard, 40s.

FEWER HOGS IN GERMANY

December census revealed 23,431,000 hogs in Germany against 23,707,000 at the same time in 1937 and 25,752,000 in 1936. Supply of young hogs was the lowest since 1935, but the number of pigs under eight weeks old was larger than in 1937. Brood sows numbered 1,822,000 against 1,602,000 on the like date in 1937.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended January 27, 1939, totaled 13 bbls. pork, 2,289,550 lbs. lard and 664,500 lbs. bacon.

LIVE STOCK MARKETS

WEEKLY REVIEW

U. S. Sees Large Hog Crop in 1939

PRESENT trends in hog production point to plentiful supplies of market hogs in the late months of 1939. The U. S. Bureau of Agricultural Economics states that if feed crop production this year is near average, "it is not unlikely that the combined Spring and Fall pig crops of 1939 will reach or exceed 80,000,000 head." This was the annual average production during the five years prior to the 1934 drought.

Slaughter supplies of hogs in the current marketing year, which began October 1, probably will be at least 15 per cent larger than in the 1937-38 marketing year, the bureau states. This increase in market supplies is a reflection of the larger pig crops in 1938 than in 1937. The 1938 Spring pig crop was 13 per cent larger than that of a year earlier and the 1938 Fall pig crop was 18 per cent larger.

Consumer demand for meats will be stronger this year than last, the bureau statement continues. But the effect of this improvement in demand on hog prices is expected to offset only partly the effects of the increased supplies.

Big Spring Pig Crop Likely

The upswing in hog production in 1938 reflects the abundant feed supplies, the high hog-corn price ratio and the low level of hog production in some areas, especially in the Western Corn Belt. Present indications are that a further marked increase in the number of pigs raised will occur in 1939. On the basis of breeding intentions reported about December 1, it was estimated that the number of sows to farrow in the Spring of 1939 will be about 21 per cent greater than the number farrowed in the Spring of 1938.

If the 1939 pig crop should be as large as or larger than the 1929-33

average, hog marketings in 1939-40 (year beginning October, 1939) will increase to a level at least as high as that prevailing before the drought. This would mean that inspected hog slaughter in 1939-40 would be the largest since 1932-33 and it probably would be about 35 per cent greater than the 34.6 million head slaughtered in 1937-38.

Increase in consumer demand in 1938-39 will not be sufficient to offset the effect of increased supplies, and hog prices in 1938-39 probably will average lower than in 1937-38, when the average was about \$8. And unless there is further material increase in consumer demand in 1940, hog prices in the 1939-40 marketing year will average lower than in the current marketing year.

MORE GRAIN-FED CATTLE

Slaughter supplies of grain-fed cattle are expected to increase somewhat more than seasonally during the next four or five months, and to be larger than a year earlier, according to the Bureau of Agricultural Economics. The number of cattle on feed for market in the Corn Belt states on January 1 was about 7 per cent larger than at the beginning of 1938, although still somewhat smaller than in most years of large corn supplies prior to 1934. Partly offsetting the increase in the number of cattle on feed in the Corn Belt were decreases in other areas.

Slaughter supplies of the lower grades of cattle probably will continue to decrease seasonally throughout the Winter and Spring, and because of the withholding of cows from market for herd building purposes are likely to be smaller than a year earlier. Total marketings of slaughter cattle in the first half of 1939 probably will be smaller than a year earlier, with reductions in supplies of the lower grades more than

offsetting increased supplies of grain-fed cattle.

Consumer demand for meats is now stronger than a year earlier, and it is probable that demand will be well maintained during the first half of 1939, with some further improvement not unlikely. This is in marked contrast to the situation in the first half of 1938, when there was a marked tendency for the demand for meats to weaken.

Reflecting the improvement in consumer demand for meats since mid-Summer last year and seasonal reductions in cattle marketings since early fall, the trend in cattle prices has been upward during the past few months. In early January, prices of good grade steers at Chicago were about \$2 higher than a year earlier, and prices of good grade slaughter cows and of stocker and feeder steers were the highest for the period since 1930.

FED LAMB SHOW AT OMAHA

Sheep buyers for three of the larger packers at Omaha judged entries in the 4-H fed Western lamb show held at that market on January 26 and 27. This was the second show of its kind to be held at that point. Each contestant originally purchased 16 lambs and the entries ranged from 10 to 16 head depending upon the number surviving. Lawrence Swope, buyer for Cudahy Packing Co., Jack Casey for Armour and Edward Emerson for Swift, were the judges. The lambs were auctioned on the closing day of the show.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first four days this week were 22,861 cattle, 4,088 calves, 41,887 hogs and 32,493 sheep.



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CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., January 26, 1939.—At 19 concentration points and 10 packing plants in Iowa and Minnesota hog receipts were lighter during the first half of the week and prices advanced to the highest levels for the year to date. However, supplies increased late and a decline Thursday left prices mostly 10@20c higher than last Saturday. Heavy butchers and packing sows were up the most.

Good to choice, 180-220-lb. butchers Thursday sold from \$7.15@7.40, mostly \$7.20@7.40, with choice plant deliveries reaching \$7.45 rather sparingly. Averages of 220-250-lb. cleared from \$6.95@7.30; 250-270-lb., \$6.80@7.10; 270-290-lb., \$6.60@6.95; 290-350-lb., \$6.40@6.85; few 160-180-lb., \$6.90@7.35. Good packing sows 350-lb. down, cashed at \$6.10@6.45, with best light offerings reaching \$6.50 or slightly above. Medium weight 350-425-lb. packers turned from \$5.95@6.35 and 425-550-lb., heavies unevenly, \$5.65@6.25.

Receipts for week ended Jan. 26:

	This week.	Last week.
Friday, Jan. 20.....	45,500	23,100
Saturday, Jan. 21.....	29,800	28,500
Monday, Jan. 23.....	44,000	64,000
Tuesday, Jan. 24.....	34,600	51,300
Wednesday, Jan. 25.....	44,200	33,700
Thursday, Jan. 26.....	45,400	37,500

RECEIPTS AT CHIEF CENTERS

Receipts for the week ended January 21, 1939:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Jan. 21.....	175,000	424,000	275,000
Previous week	185,000	442,000	290,000
1938	219,000	542,000	318,000
1937	201,000	377,000	340,000
1936	217,000	380,000	302,000
At 11 markets:	Cattle.	Hogs.	Sheep.
Week ended Jan. 21.....	121,000	320,000	192,000
Previous week	122,000	327,000	169,000
1938	132,000	425,000	217,000
1937	126,000	253,000	225,000
1936	135,000	273,000	210,000
1935	139,000	289,000	196,000

ESSKAY BUYS PRIZE LAMBS

The Wm. Schluderberg-T. J. Kurdle Co., Baltimore, Md., purchased the grand champion pen of three lambs at the auction sale of 4-H club livestock held in connection with the Pennsylvania Farm Products Show, Harrisburg, Pa., Jan. 16-20. As the lambs were registered purebred Southdown ewes, president Wm. F. Schluderberg, who has shown much interest in improving the livestock industry in Maryland, Pennsylvania, and nearby states, presented them to the University of Maryland to be added to their foundation flock of Southdown sheep. Esskay also purchased 58 head of 4-H club fat lambs at the auction.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, January 26, 1939, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (soft & oily not quoted).	CHICAGO.	NAT. STK. YDS.	OMAHA.	KANS. CITY.	ST. PAUL.					
BARROWS AND GILTS:										
Good-choice:										
140-160 lbs.	\$ 7.40@	7.85	\$ 7.30@	7.75	\$ 7.30@	7.45	\$ 7.35@	7.50	\$ 7.40@	7.80
160-180 lbs.	7.60@	7.90	7.60@	7.90	7.40@	7.50	7.35@	7.50	7.70@	7.80
180-200 lbs.	7.65@	7.90	7.70@	7.90	7.40@	7.50	7.35@	7.50	7.50@	7.70
200-220 lbs.	7.60@	7.80	7.65@	7.90	7.35@	7.50	7.35@	7.50	7.40@	7.50
220-250 lbs.	7.40@	7.70	7.40@	7.80	7.20@	7.40	7.15@	7.45	7.30@	7.40
250-280 lbs.	7.25@	7.60	7.15@	7.60	6.95@	7.25	7.00@	7.30	7.00@	7.35
290-350 lbs.	7.15@	7.40	7.00@	7.30	6.70@	7.05	6.75@	7.10	6.85@	7.00
Medium:										
140-160 lbs.	7.25@	7.60	7.10@	7.50	7.00@	7.70
160-180 lbs.	7.35@	7.65	7.15@	7.65	7.10@	7.30	7.50@	7.60
180-200 lbs.	7.40@	7.65	7.15@	7.65	7.15@	7.40	7.30@	7.40
PACKING SOWS:										
Good:										
275-350 lbs.	6.75@	7.00	6.60@	6.75	6.40@	6.50	6.35@	6.50	6.50 only
350-425 lbs.	6.60@	6.90	6.50@	6.70	6.40@	6.50	6.25@	6.45	6.50 only
425-550 lbs.	6.45@	6.75	6.35@	6.60	6.35@	6.50	6.10@	6.35	6.50 only
Medium:										
275-550 lbs.	6.25@	6.75	6.00@	6.60	6.00@	6.35	5.75@	6.35	6.40 only
PIGS (Slaughter):										
Good-choice, 100-140 lbs.	7.25@	7.75	6.75@	7.40	8.00@	8.50
Medium, 100-140 lbs.	6.75@	7.40	6.40@	7.15
Slaughter Cattle, Vealers, and Calves:										
STEERS, choice:										
750-900 lbs.	11.25@	12.25	10.50@	11.50	10.75@	12.00	10.50@	12.00	10.25@	11.75
900-1100 lbs.	11.50@	13.00	11.00@	12.00	11.25@	13.00	10.50@	12.00	10.50@	12.00
1100-1300 lbs.	11.50@	13.25	11.25@	12.25	11.25@	13.00	10.75@	12.00	11.00@	12.25
1300-1500 lbs.	11.50@	13.25	11.50@	12.75	11.25@	13.00	10.75@	12.00	11.00@	12.25
STEERS, good:										
750-900 lbs.	9.25@	11.50	9.00@	10.75	9.25@	11.25	9.00@	10.50	9.00@	10.50
900-1100 lbs.	9.50@	11.50	9.25@	11.25	9.25@	11.25	9.00@	10.75	9.25@	11.00
1100-1300 lbs.	9.50@	11.50	9.25@	11.25	9.25@	11.25	9.00@	10.75	9.25@	11.00
1300-1500 lbs.	9.50@	11.50	9.50@	11.50	9.25@	11.25	9.00@	10.75	9.50@	11.00
STEERS, medium:										
750-1100 lbs.	7.75@	9.25	8.00@	9.25	7.75@	9.25	7.75@	9.00	7.75@	9.25
1100-1300 lbs.	8.25@	9.50	8.25@	9.50	8.00@	9.25	8.00@	9.00	8.00@	9.50
STEERS, common (plain):										
750-1100 lbs.	7.00@	8.25	7.00@	8.00	6.75@	8.00	7.00@	8.00	6.75@	8.00
STEERS AND HEIFERS:										
Choice, 550-750 lbs.	10.50@	12.25	9.75@	11.00	9.50@	11.00	9.50@	10.50	9.75@	11.25
Good, 550-750 lbs.	9.00@	10.50	8.50@	9.75	8.00@	9.50	8.25@	9.50	8.50@	10.25
HEIFERS:										
Choice, 750-900 lbs.	10.25@	11.75	9.75@	10.75	9.50@	10.75	9.50@	10.50	9.50@	10.75
Good, 750-900 lbs.	9.00@	10.25	8.50@	9.75	8.25@	9.50	8.25@	9.50	8.50@	9.75
Medium, 550-900 lbs.	8.00@	9.00	7.25@	8.50	7.00@	8.25	7.25@	8.25	7.50@	8.50
Common (plain), 550-900 lbs.	6.75@	8.00	6.25@	7.25	5.75@	7.00	6.00@	7.25	6.00@	7.50
COWS, all weights:										
Choice	7.25@	8.25	6.50@	7.00	6.50@	7.50	6.50@	7.25
Good	6.75@	7.25	6.50@	7.25	6.50@	7.00	6.50@	7.50	6.50@	7.25
Medium	6.25@	6.75	5.75@	6.50	5.75@	6.50	6.00@	6.50	6.00@	6.50
Common (plain)	5.50@	6.25	5.25@	5.75	5.50@	6.25	5.50@	6.00	5.25@	6.00
Low cutter and cutter	4.25@	5.50	4.00@	5.25	4.25@	5.50	4.00@	5.50	3.75@	5.25
BULLS (Ylgs. Excl.), all weights:										
Good	7.00@	7.75	6.85@	7.50	6.50@	7.00	6.75@	7.00	6.50@	7.00
Medium	6.50@	7.10	6.00@	6.90	6.00@	6.50	6.00@	6.75	5.75@	6.50
Cutter and common (plain)	6.00@	6.50	5.25@	6.00	5.25@	6.00	5.25@	6.25	5.90@	6.00
VEALERS, all weights:										
Choice	10.50@	12.00	11.75	9.00@	10.00	9.50@	10.50	10.30@	11.50
Good	9.00@	11.00	10.50@	11.75	8.00@	9.00	8.50@	9.50	9.50@	10.50
Medium	8.00@	9.00	9.25@	10.50	7.00@	8.00	7.00@	8.50	8.00@	9.50
Cull and common (plain)	6.00@	8.00	5.00@	9.25	5.00@	7.00	5.50@	7.00	5.50@	8.00
CALVES, 250-400 lbs.:										
Choice	7.50@	8.00	8.00@	9.00	7.50@	8.50	8.50@	9.25	9.00@	10.00
Good	6.50@	7.50	7.00@	8.00	6.50@	7.50	7.50@	8.50	8.00@	9.00
Medium	5.50@	6.50	6.00@	7.00	5.50@	6.50	6.50@	7.50	7.00@	8.00
Common (plain)	5.00@	5.50	5.00@	6.00	5.00@	5.50	5.50@	6.50	5.50@	7.00
*Slaughter Lambs and Sheep:										
LAMBS:										
Choice (closely sorted)	9.15@	9.25	8.75@	8.85	8.75@	8.90
**Good and choice	8.75@	9.15	8.50@	9.00	8.65@	8.75	8.35@	8.75	8.85@	8.85
**Medium and good	7.15@	8.50	7.25@	8.50	7.50@	8.50	7.25@	8.25	7.50@	8.50
Common (plain)	6.00@	7.15	6.00@	7.25	6.00@	7.00	6.00@	7.00	6.00@	7.25
YEARLING WETHERS:										
Good and choice	7.35@	8.25	6.50@	7.60	6.50@	7.75	7.00@	8.00
Medium	5.50@	7.35	5.50@	6.50	5.50@	6.50	6.00@	7.00
EWES:										
Good and choice	4.00@	4.75	3.75@	4.50	3.75@	4.60	3.75@	4.50	3.75@	4.60
Common (plain) & medium	2.25@	4.00	2.00@	3.75	2.00@	3.75	2.00@	3.75	2.00@	3.75

*Quotations based on animals of current seasonal market weights and wool growth.

**Quotations on good and choice and on medium and good grades, as combined, represent lots averaging within the top half of the good and top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts of salable livestock for five days ended Jan. 20:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	5,146	1,365	1,701	1,025
San Francisco	1,500	55	950	1,400
Portland	2,290	185	3,100	2,325

NEW YORK LIVESTOCK

Receipts of salable livestock week ended January 21:

	Cattle.	Calves.	Hogs.	Sheep.
*Jersey City	1,899	1,191	316	1,407
Previous week	1,804	1,332	214	1,029
Two weeks ago	1,888	1,165	288	953

*Including hogs at 41st street.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 21, 1939, as reported to The National Provisioner:

CHICAGO.

Armour and Co., 4,675 hogs; Swift & Co., 3,900 hogs; Wilson & Co., 4,835 hogs; Western Packing Co., Inc., 2,349 hogs; Agar Packing Co., 6,173 hogs; Shippers, 28,348 hogs; Others, 30,240 hogs.
Total: 33,312 cattle; 5,074 calves; 80,520 hogs; 52,588 sheep.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,972	618	1,777	8,040
Cudahy Pkg. Co.	1,432	486	1,039	5,420
Swift & Company	1,892	502	1,438	5,513
Wilson & Co.	1,596	419	928	4,289
Indep. Pkg. Co.	205
Kornblum Pkg. Co.	918
Others	3,681	324	2,809	3,458
Total	12,401	2,349	8,196	26,720

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	5,825	8,472	6,303
Cudahy Pkg. Co.	3,402	5,564	5,829
Swift & Company	4,419	4,000	6,056
Wilson & Co.	1,051	3,939
Others	14,940
Cattle and calves: Eagle Pkg. Co., 28; Greater Omaha Pkg. Co., 183; Geo. Hoffmann, 40; Lewis Pkg. Co., 931; Nebraska Beef Co., 571; Omaha Pkg. Co., 197; John Roth, 127; South Omaha Pkg. Co., 83; American Pkg. Co., 20; Lincoln Pkg. Co., 241.				
Total: 17,128 cattle and calves; 37,506 hogs; 18,288 sheep.				

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,473	633	7,211	3,729
Swift & Company	2,064	882	6,835	3,287
Hunter Pkg. Co.	1,333	341	4,225	777
Hell Pkg. Co.	2,226
Laclede Pkg. Co.	2,500
Sieloff Pkg. Co.	1,070
Shippers	1,475	2,554	14,450	1,222
Others	5,283	195	5,262	979
Total	10,628	4,603	44,379	9,994
Not including 1,534 cattle, 2,979 calves, 38,091 hogs, and 3,291 sheep bought direct.				

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,524	288	6,950	13,467
Armour and Company	1,632	292	5,434	6,504
Others	1,511	15	2,029
Total	4,667	595	14,413	19,971
Not including 3,267 hogs bought direct.				

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,067	98	10,315	5,802
Armour and Company	1,891	73	10,765	6,230
Swift & Company	1,531	3,059	1,633
Shippers	2,766	25	14,331	1,205
Others	830	21	80	5
Total	8,585	220	38,550	16,962

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,847	673	2,762	1,702
Wilson & Co.	1,843	721	2,504	1,307
Others	281	30	1,402	8
Total	4,011	1,424	6,668	3,012
Not including 39 cattle and 901 hogs bought direct.				

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,664	683	1,398	4,971
Dold Pkg. Co.	612	68	882
Dunn-Ostertag	61
Fred W. Dold	112	398
Sundflower Pkg. Co.	48	164
Pioneer Cattle Co.	57
Keefe Pkg. Co.	107
Others	2
Total	2,603	751	2,842	4,971
Not including 58 cattle and 1,951 hogs bought direct.				

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	904	109	1,753	6,473
Swift & Company	730	111	1,909	4,129
Cudahy Pkg. Co.	674	31	1,451	2,086
Others	1,508	209	990	3,330
Total	3,806	560	6,202	16,015

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,737	1,065	2,232	3,862
Swift & Company	2,043	1,097	2,955	4,183
City Pkg. Co.	188	58	584
Blue Bonnet Pkg. Co.	100	67	387
H. Rosenthal Co.	53	1	64
Total	5,181	2,283	6,222	8,045

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,057	2,592	17,218	6,930
Cudahy Pkg. Co.	794	1,283	410
Rifkin Pkg. Co.	686	40
Swift & Company	5,907	4,391	22,006	9,833
United Pkg. Co.	2,308	319
Others	2,608	909
Total	15,317	9,819	39,224	17,173

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,857	5,174	9,328	1,957
Armour & Co., Mil.	764	2,628
N. Y. B. D. M. Co.	35
Shippers	370	54	56	128
Others	1,121	807	138	391
Total	4,147	8,693	9,522	2,476

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,645	486	12,819	2,199
Armour and Company	1,012	141	2,012
Hilgemeyer Bros.	10	990
Stumpf Bros.	66	10	222
Meyer Pkg. Co.	124	30	373	6
Wabnitz & Deters	40	96	337	37
Manass Hartman Co.	34
Shippers	1,401	14,902	11,736
Others	628	73	233	282
Total	6,024	2,237	31,426	14,290

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	35	151
E. Kahn's Sons Co.	1,384	390	7,042	847
Lobrey Packing Co.	3	242
H. H. Meyer Pkg. Co.	13	3,212
J. Schlachter's Sons	104	131	22
J. & F. Schuch P. Co.	22	2,923
J. F. Stegner Co.	302	145	3
Shippers	76	1,706
Others	1,524	735	776	176
Total	3,425	1,346	15,901	1,199
Not including 837 cattle, 47 calves, 4,886 hogs and 618 sheep bought direct.				

RECAPITULATION.

CATTLE.

	Week ended Jan. 21.	Prev. week.	Cor.
Chicago	33,312	34,022	44,720
Kansas City	12,401	12,397	18,586
Omaha*	17,128	14,399	18,722
East St. Louis	10,628	10,991	14,724
St. Joseph	4,667	3,726	6,774
Sioux City	8,585	8,810	11,805
Oklahoma City	4,011	3,643	7,481
Wichita	2,603	2,526	3,129
Denver	3,806	3,230	3,388
St. Paul	15,317	12,916	13,373
Milwaukee	4,147	3,955	5,616
Indianapolis	6,024	6,429	5,945
Cincinnati	3,428	3,026	3,102
Ft. Worth	5,181	4,151
Total	131,358	124,233	155,365

*Cattle and calves.

HOGS.

	Week ended Jan. 21.	Prev. week.	Cor.
Chicago	80,520	97,246	101,582
Kansas City	8,196	8,105	9,105
Omaha	37,506	38,007	46,580
East St. Louis	44,379	46,044	58,721
St. Joseph	14,413	9,793	17,808
Sioux City	38,550	39,718	51,835
Oklahoma City	6,668	5,354	6,232
Wichita	2,842	2,741	3,196
Denver	6,202	6,970	8,809
St. Paul	39,224	43,953	49,038
Milwaukee	9,522	9,527	12,676
Indianapolis	31,426	31,389	34,756
Cincinnati	15,901	12,437	14,598
Ft. Worth	6,222	4,285
Total	341,571	356,609	415,035

SHEEP.

	Week ended Jan. 21.	Prev. week.	Cor.
Chicago	52,588	54,015	80,134
Kansas City	26,720	27,509	22,287
Omaha	18,288	13,992	24,445
East St. Louis	9,994	7,150	16,346
St. Joseph	19,971	16,240	19,390
Sioux City	16,962	11,710	13,865
Oklahoma City	3,012	2,516	3,622
Wichita	4,971	2,450	4,346
Denver	16,015	14,319	20,278
St. Paul	17,173	12,452	16,481
Milwaukee	2,476	1,717	2,561
Indianapolis	14,290	8,799	17,208
Cincinnati	1,999	1,367	1,089
Ft. Worth	8,045	3,811
Total	211,763	178,947	242,052

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 16	13,258	1,537	23,951	14,099
Tues., Jan. 17	6,662	1,521	29,860	10,933
Wed., Jan. 18	7,620	1,098	20,944	8,836
Thurs., Jan. 19	5,622	1,129	18,616	10,419
Fri., Jan. 20	1,550	326	22,122	16,394
Sat., Jan. 21	290	10,000	1,900
Total this week	35,112	5,613	125,494	61,689
Previous week	36,586	5,557	123,194	57,211
Year ago	45,629	7,084	150,964	72,981
Two years ago	39,578	7,693	96,622	70,639

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 16	3,730	183	7,523	5,114
Tues., Jan. 17	1,832	180	5,767	828
Wed., Jan. 18	2,748	8	4,656	1,238
Thurs., Jan. 19	1,930	114	3,308	3,305
Fri., Jan. 20	578	10	5,842	4,848
Sat., Jan. 21	100	200	200
Total this week	10,918	495	27,296	15,533
Previous week	10,562	526	21,486	18,515
Year ago	12,730	799	24,400	22,947
Two years ago	9,947	891	16,643	8,915

JANUARY AND YEAR RECEIPTS.

Receipts thus far this month and year to date with comparisons:

	1939.	1938.	Gain.	Loss.
Cattle	100,748	130,674	29,926
Calves	17,687	20,467	2,780
Hogs	356,849	427,075	70,226
Sheep	162,782	201,798	39,016

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.	Lambs.
Week ended Jan. 21	\$10.50				

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER show the number of livestock slaughtered at 16 centers for the week ended January 21, 1939.

CATTLE.

	Week ended Jan. 21.	Prev. week.	Cor. week.
Chicago	23,616 ¹	24,380 ¹	32,276
Kansas City	14,750	14,858	22,536
Omaha	16,459	15,699	19,536
East St. Louis	9,153	9,056	11,195
St. Joseph	4,355	3,752	7,092
Sioux City	6,050	6,050	9,955
Wichita	3,530	3,495	4,222
Fort Worth	5,181	6,364	5,181
Philadelphia	2,173	2,248	2,062
Indianapolis	1,705	1,815	2,271
New York & Jersey City	9,389	8,827	8,830
Oklahoma City	5,474	5,043	10,580
Cincinnati	3,492	3,590	3,657
Denver	4,334	3,767	3,664
St. Paul	12,712	11,100	...
Milwaukee	3,639	3,364	3,486
Total	119,962	123,408	141,392

¹Cattle and calves.

HOGS.

Chicago	103,188	128,715	147,523
Kansas City	33,495	42,271	40,121
Omaha	44,762	58,853	52,181
East St. Louis	58,770	73,706	68,668
St. Joseph	13,905	16,253	20,363
Sioux City	31,330	40,812	51,057
Wichita	3,530	4,793	5,471
Fort Worth	6,222	4,285	17,100
Philadelphia	17,368	18,070	17,100
Indianapolis	13,601	17,273	19,681
New York & Jersey City	48,768	49,802	53,099
Oklahoma City	7,569	6,727	8,291
Cincinnati	2,636	13,293	13,815
Denver	6,200	6,775	7,784
St. Paul	47,849	65,859	57,929
Milwaukee	9,709	9,483	12,658
Total	462,902	556,940	575,700

SHEEP.

Chicago	38,381 ¹	37,237 ¹	61,116
Kansas City	26,720	27,509	22,287
Omaha	20,444	14,861	20,214
East St. Louis	8,772	6,365	13,796
St. Joseph	19,971	15,310	18,449
Sioux City	10,203	10,203	13,010
Wichita	4,971	2,559	4,346
Fort Worth	8,045	3,811	...
Philadelphia	3,764	3,643	4,926
Indianapolis	5,014	4,167	4,485
New York & Jersey City	71,374	62,602	70,574
Oklahoma City	3,012	2,521	3,622
Cincinnati	2,678	2,033	2,678
Denver	6,776	7,924	6,887
St. Paul	17,173	12,452	16,481
Milwaukee	2,384	1,617	2,560
Total	239,179	214,814	265,234

¹Not including directs.

DENVER'S GOLDEN YEAR

In celebration of its 50th year of publication and as the annual souvenir stock show edition of the Denver Daily Record Stockman, Denver, Colo., 140 pages of pictorial history is shown of the development of the Western livestock industry, growth of the Denver livestock market and development of the meat packing industry at Denver. This pictorial history includes many magnificent views of cattle and sheep in settings typical of the rugged Western range.

The thirty-third National Western Stock Show opens at Denver on January 28 and continues through February 4. This is about two weeks later than the show is generally held but was timed to make the Denver show the first of a series, followed by the Ogden, Utah, livestock show, the San Francisco Treasure Island show, the show at Tucson, Ariz., and finally the Fort Worth, Tex., stock show the middle of March. In addition to the large showing of breeding herds and fat stock, the National Western show is famous for the large carlot exhibition and sale of feeder cattle of which more than 100

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending January 21, 1939	9,996	2,450	2,525
Week previous	9,628	2,431	2,294
Same week year ago	9,297	2,854	2,855
COWS, carcass			
Week ending January 21, 1939	1,798½	1,562	3,045
Week previous	2,029	1,602	2,410
Same week year ago	986½	1,514	2,301
BULLS, carcass			
Week ending January 21, 1939	289	405	91
Week previous	303	442	40
Same week year ago	254	297	21
VEAL, carcass			
Week ending January 21, 1939	8,558½	1,607	578
Week previous	9,387	1,712	771
Same week year ago	8,018	1,830	496
LAMB, carcass			
Week ending January 21, 1939	36,105	13,445	12,977
Week previous	33,889	12,863	11,735
Same week year ago	39,362	16,793	15,660
MUTTON, carcass			
Week ending January 21, 1939	1,609	417	553
Week previous	2,326	369	673
Same week year ago	2,903	463	524
PORK CUTS, lbs.			
Week ending January 21, 1939	2,791,184	598,030	319,378
Week previous	2,861,519	490,847	338,647
Same week year ago	2,429,987	628,982	415,631
BEEF CUTS, lbs.			
Week ending January 21, 1939	574,432
Week previous	640,217
Same week year ago	641,450

LOCAL SLAUGHTERS.

CATTLE, head	Week ending January 21, 1939	9,389	2,173	...
	Week previous	8,827	2,248	...
	Same week year ago	8,830	2,062	...
CALVES, head	Week ending January 21, 1939	13,272	1,986	...
	Week previous	12,970	2,398	...
	Same week year ago	15,535	2,416	...
HOGS, head	Week ending January 21, 1939	49,935	17,308	...
	Week previous	49,679	18,070	...
	Same week year ago	51,370	17,109	...
SHEEP, head	Week ending January 21, 1939	71,874	3,764	...
	Week previous	62,602	3,640	...
	Same week year ago	70,574	4,926	...

loads are to be exhibited during the week of events which will constitute this year's show.

In this annual edition the history of the meat packing industry in Denver is traced from its meager beginnings in 1881 to the present time when marketings in 1938 totaled 4,057,100 animals valued at \$59,200,000. Beginning of the Denver market was in 1870 when the Bull Head Corral was built on the site of what is now the stock yards. This was used for the holding of cattle pending the arrival of buyers. In 1881 the stock yards on their present site were incorporated. In addition to much of this early history, brief stories of the men instrumental in developing the industry there are included. The front cover of the book carries a photograph showing Herefords on summer range in Northern New Mexico—a livestock classic.

STOCKERS AND FEEDERS

Stock and feeder shipments from 12 principal markets in December, 1938 were reported as follows:

	Cattle and calves, No.	Hogs, No.	Sheep, No.
December, 1938	178,428	17,215	96,985
November, 1938	343,918	18,083	343,016
December, 1937	118,888	9,690	56,689

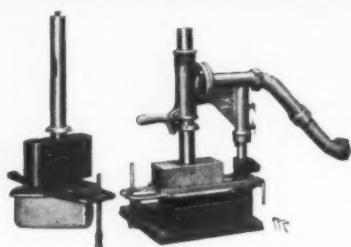
CANADIAN LIVESTOCK PRICES

	Week ended Jan. 19.	Last week.	Same week 1938.
STEERS.			
Top Prices			
Toronto	\$ 7.75	\$ 7.75	\$ 6.75
Montreal	7.25	7.50	6.75
Winnipeg	6.75	6.50	6.00
Calgary	7.25	6.50	5.00
Edmonton	6.25	6.00	6.00
Prince Albert	6.00	5.50	4.00
Moose Jaw	5.85	6.00	5.50
Saskatoon	6.50	6.25	4.75
Regina	6.00	6.00	...
Vancouver	6.25	6.25	...
VEAL CALVES.			
Toronto	\$11.00	\$10.50	\$11.50
Montreal	11.00	11.00	10.00
Winnipeg	9.00	9.00	8.00
Calgary	7.50	7.50	6.00
Edmonton	7.00	7.00	7.00
Prince Albert	6.50	5.50	4.00
Moose Jaw	6.50	6.50	6.50
Saskatoon	7.25	8.00	7.50
Regina	8.00	8.00	...
Vancouver	8.00	7.50	...
BACON HOGS.			
Toronto	\$ 8.85	\$ 8.75	\$ 8.75
Montreal	9.00	10.00	9.00
Winnipeg	8.50	8.50	8.50
Calgary	7.90	9.50	8.10
Edmonton	7.75	8.40	8.15
Prince Albert	8.25	9.10	8.25
Moose Jaw	8.35	9.10	8.35
Saskatoon	8.25	9.00	8.25
Regina	8.35	9.10	...
Vancouver	9.00	9.00	...

¹ Montreal and Winnipeg hogs sold on a "P. & W." basis. All others "off trucks."

GOOD LAMBS.

Toronto	\$ 9.00	\$ 9.50	\$ 8.25
Montreal	8.50	8.50	7.50
Winnipeg	8.00	8.25	7.25
Calgary	7.00	7.00	6.25
Edmonton	7.25	7.50	6.50
Prince Albert	6.75
Moose Jaw	7.00	7.25	...
Saskatoon	7.75	7.50	...
Regina	7.60	7.50	...
Vancouver	...	8.50	...



"BOSS" MEAT LOAF PAN FILLER

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It consists of only a few parts, is simple to operate and easy to keep clean.

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CINCINNATI, OHIO



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Member of New York Produce Exchange
and Philadelphia Commercial Exchange

Up and Down

THE MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, Jan. 28, 1899.)

During the 1898 packer fiscal year Swift & Company reported purchasing and handling 1,437,844 cattle, 2,658,951 sheep and 3,928,659 hogs. By-products produced during the year included 6,472,857 lbs. of wool, 3,888,983 lbs. of neatsfoot oil, 5,487,540 lbs. of glue, 26,009,453 lbs. of tallow and grease, 90,079,748 lbs. of hides and 69,226,586 lbs. of fertilizer.

At the annual meeting of Union Stock Yard & Transit Co., Chicago, the following officers were elected: chairman, M. L. Thayer; president, John B. Sherman; vice president, John A. Spoor; secretary and treasurer, J. C. Dennison; general superintendent, James H. Ashby.

S. S. Conway, general superintendent, Armour and Company, Chicago, looked over locations in Sioux City suitable for establishing a company plant at that market.

Frank K. Lowry, chief meat and cattle inspector for Philadelphia, reported that during 1898 there were inspected 135,843 cattle and 53,505 calves.

Cudahy Packing Co., South Omaha, Neb., installed an additional glycerine still in their plant, increasing the glycerine output about one-third.

Number of cattle being wintered in the Indian Territory was reported to be the largest on record.

William P. Alcutt, pioneer packer and organizer of the Alcutt Packing Co., Kansas City, died on January 23, 1899, at the age of 72 years.

Meat Packing 25 Years Ago

(From The National Provisioner, Jan. 31, 1914.)

Sulzberger & Sons Co. began operation of its plant in Argentina. Plant was leased from Frigorifico Argentino and will operate under the title Frigorifico Argentino Central. Cattle and sheep were processed.

River Plate Fresh Meat Co. and James Nelson & Sons, two of the largest British concerns in the meat trade with headquarters in London, amalgamated with a combined capital of \$5,500,000.

Suit was instituted at Cincinnati, O., to test the legality of the city meat inspection ordinances. Meat packers of the city were behind the suit, brought by the Valley Packing Co. in an effort to bring about more equitable meat regulations.

Albert Poels, director of Smithfield &

Argentine Meat Co., London, arrived in New York to supervise the import of fresh meat from Argentine plants of the company.

Addition to plant of Gordon, Ironsides & Fares at Moose Jaw, Canada, was put in operation, doubling the slaughtering capacity.

Max Fleischman, vice president, Sullivan Packing Co., Detroit, Mich., died on January 23, 1914, at the age of 62 years. He was one of the incorporators of the company in 1902.

Tiffin Pork Packing Co., Tiffin, O., was purchased by W. G. Corthell.

Chicago News of Today

O. E. Jones, vice president, Swift & Company, returned recently from a trip to South America, which included a visit to Brazil and Argentina. He finds business conditions good in those countries; they don't seem to know anything about depressions.

George E. Duwe, president of Mickelberry Food Products Co., has added to his duties those of general manager of Roberts & Oake.

George E. Booth has been appointed chairman of the provisions committee of the Chicago Board of Trade.

F. W. Specht, vice president and general sales manager of Armour and Company, was in New Orleans recently at the company's annual one day Louisiana sales meeting. He also visited Fort Worth, Birmingham and other Southern points.

J. A. Revelle, Swift & Company, spoke on "The Sales Side of Credit" at the monthly meeting of the Chicago

chapter of the National Institute of Credit this week.

A. C. Bruner, assistant secretary-treasurer, East Tennessee Packing Co., Knoxville, Tenn., visited in Chicago this week.

E. C. Dunnett has resigned as president of Roberts & Oake, following a serious automobile accident, from which he is now recovering in the Little Company of Mary hospital. Mr. Dunnett was superintendent of the plant for many years previous to becoming president.

C. S. Ragland of C. B. Ragland Co., Nashville, Tenn.; M. W. Clary, Dixie Home Stores, Greenville, S. C., and Emory Williamson of Emory Williamson Co., Augusta, Ga., all connected with the provision and food trade, were in Chicago during the week.

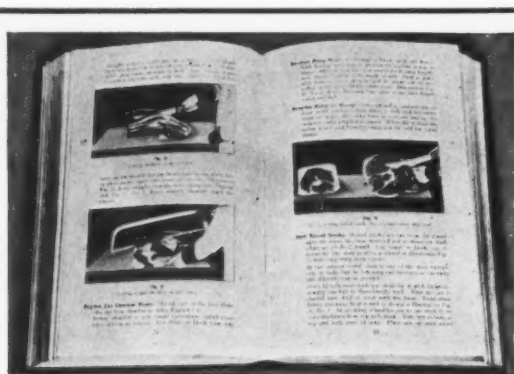
John S. Martin, broker of Richmond, Va., was a recent visitor in Chicago.

At the annual business meeting of the Saddle & Sirloin Club, held on January 21, the following officers were re-elected: President, Charles E. Snyder, editor of the Chicago Daily Drovers Journal; vice president, B. H. Heide, manager of the International Livestock Exposition; secretary-treasurer, O. T.

MODERN PLANT CONSTRUCTION

Buildings of Skipworth Packing Co., Springfield, O., are of poured concrete and are located but a short distance from the business center of the city and alongside a heavily-traveled highway. Equipment and layout are strictly modern. Plant has capacity of 150 hogs, 750 cattle and 50,000 lbs. of sausage weekly and facilities for curing 200,000 lbs. of meat. V. D. Skipworth is president of the company and Edward N. Skipworth secretary.





TYPICAL PAGES FROM "PROFITABLE MEAT CUTTING"

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Cutting Veal	Cutting Beef
Standard and Fancy Cuts	
Hotel and Restaurant Cuts	
Boneless Cuts	Smoked Meats
Ready-to-Serve Meats	

Typical pages from "Profitable Meat Cutting" illustrated above emphasize the thoroughness with which this book handles the subject matter discussed. Clear-cut illustrations aid the reader to visualize the various operations taken up in minute detail in the easily-read text pages. Join the thousands who have profited through the money making suggestions in "Profitable Meat Cutting." Fill out the coupon below today!

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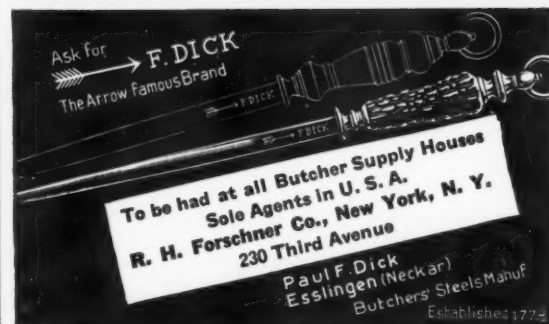
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Machinery Company**

Piqua

Ohio



Henkle, secretary Union Stock Yards Co. Directors elected were A. G. Leonard, C. J. Roberts, B. H. Heide and D. H. Reimers.

Annual dinner dance of employes of Richters Food Products, Inc., was held at the Medinah Club on January 21. A. W. Paulin, president of the company, welcomed the guests. An elaborate floor show was a feature of the entertainment.

Dr. Fernand Kabus, technical adviser, Angostura-Wuppermann Corporation, was in Chicago for the canners' convention this week.

Claude W. Robarge, head of the vacuum packed meat department, Cudahy Bros. Co., Cudahy, Wis., was a recent Chicago visitor.

New York News Notes

T. W. Bryant, comptroller's office, and J. J. Miller, beef department, Wilson & Co., Chicago, were visitors to New York last week.

L. R. Vear, hotel department, Swift & Company, Chicago, spent several days in New York last week.

At a meeting of the board of directors of Adolf Gobel, Inc., Brooklyn, held on January 19, John G. Bates, vice president, was elected chairman of the board and treasurer of the company. Others included Frank M. Firor re-elected president; H. R. Bullock, chairman of the executive committee; Frank Bruce, secretary, and A. E. Nelson, vice president. Mr. Nelson is general manager of C. Lehmann Packing Co., a Gobel subsidiary.

Countrywide News Notes

Isaac S. Powers, vice president and manager, Home Packing & Ice Co., Terre Haute, Ind., recently left for Florida, where he will spend the remainder of the winter.

Herman A. Tenbrunsel, 62 years old, retired packing official of Nashville, Tenn., passed away January 17 as the result of a heart ailment. For many years Mr. Tenbrunsel had served as secretary-treasurer and part owner of the Power Packing Co. of Nashville, and for the past few years had been connected with the Jacobs Packing Co.

R. W. Wickham, president of Wickham Packing Co., Sapulpa, Okla., and second vice president of the Fabacher Ranch & Cattle Co., became part owner of the 175,000-acre cattle ranch of L. L. Harmon, of Camp Wood, Ariz., when it was sold to the Fabacher company. With the transfer of the land went 5,000 head of cattle.

John Otte, general foreman of the loading dock, icing and cooler departments of Swift & Company's plant at So. St. Paul, Minn., was stricken while at work on January 21 and died shortly afterward. Mr. Otte, who was 56 years old, had been employed by Swift & Company since 1904.



SOUTHERN PACKER ENLARGES PLANT

New addition to the plant of the Smith Packing Co., Nashville, Tenn., houses offices, freezer and cooler for beef cuts. It adjoins main plant and was constructed to provide additional space to handle the company's growing beef business adequately. A full basement under the new building is utilized for dry storage.

With the completion of the addition a second brand of products—"Spacko Brand"—was introduced and is reported to have been given a very favorable reception by consumers. R. E. Smith is president of the company; E. E. Chittenden, vice president; E. H. Hickcox, secretary-treasurer.

O. R. Gurney, traffic manager, Kingan & Co., was recently elected vice president of the Indianapolis Traffic Club, Indianapolis, Ind.

At a banquet following the annual sales meeting of the Houston Packing Co., Houston, Tex., G. L. Childress, general manager, presented bonus checks to 15 salesmen who had no credit losses in 1938. Vice president E. W. Gruendler, with a service record of 40 years, was guest of honor.

W. J. Worcester of Somerville, Mass., has recently taken over the Eastern sales territory for The Globe Co. He is a brother of Daniel Worcester, treasurer, Worcester Tram Rail Co.

A. A. Lund, general manager of Armour and Company, Fort Worth, Tex., told a group of Texas business men and ranchers that Texas must increase its livestock business and encourage the production of more feed if the future prosperity of the state is to be assured.

J. H. Shepperd, president emeritus of the North Dakota Agricultural College at Fargo, N. D., and for 33 years in charge of the intercollegiate livestock judging contest at the International Live Stock Exposition at Chicago, died at his home in Fargo recently, at the age of 70 years.

E. C. Ferguson and J. W. Sylvester have bought the Corpus Christi, Tex., branch of Dixon Packing Co., Inc., of which the parent organization is located in Houston, Tex. Before acquiring the plant, Mr. Ferguson had been with the organization approximately 18 years, serving as manager at Corpus Christi for eight years. Mr. Sylvester is a veteran of the dressed meat business.

J. E. Pyle, general manager, Armour and Company, Fargo, N. D., has been elected president of the Red River Valley Fair Association. The exposition is scheduled for August 28 through September 2.

Warren H. Sapp, general manager,

Chicago plant, Armour and Company, spoke on January 18 before the Memphis chapter of the National Association of Cost Accountants on "The Cost Accountant's Place in Business." He was general auditor of Armour and Company before becoming plant manager and was also president of the Illinois Manufacturers' Cost Association for three years.

John J. Felin & Co., Philadelphia, Pa., has remodeled a section adjoining its offices as a demonstration kitchen and entertainment center for women's clubs, church organizations and other groups. Miss Vera Schneider will conduct cooking classes there three days a week.

Pacific Coast Notes

R. A. Seyler has succeeded Chris Betz as sausage foreman at the plant of the J. Andoor Packing Co., Los Angeles.

Jesse Poor, superintendent, Coast Packing Co., Los Angeles, is back on the job again after a minor operation.

Kurt Abramowski is now sausage foreman for Edwin Frank Co., Ltd., Los Angeles, succeeding Albert Heimer in that position.

Ernest Mashler, Mashler's Meat & Provision Co., Los Angeles, is at home recovering from an auto accident.

Standard Packing Co., Los Angeles, has appointed Ed Petersen as sausage foreman, succeeding Carl Witt.

W. W. Oswald, vice president, Gem Packing Co., Los Angeles, has been elected president of the Ice Palace enterprise at Westwood, near Los Angeles.

Victor Kaufman, former manager of the Cooperative Meat Plant, Fresno, has resigned to enter the packing business elsewhere.

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats in mostly cash and carry stores.

NEW YORK. CHICAGO.

	Jan. 15, 1939.	Jan. 15, 1938.	Jan. 15, 1937.	Jan. 15, 1936.	Jan. 15, 1935.	Jan. 15, 1934.
Beef:						
Porterhouse steak	45	44	48	43	40	42
Sirloin steak	39	37	41	37	32	37
Round steak	38	36	39	34	29	33
Rib roast, 1st 6 cuts	31	31	32	30	30	30
Chuck roast	23	24	25	22	22	23
Plate beef	15	17	15	14	14	15
Lamb:						
Legs	27	26	26	27	26	24
Loin chops	41	41	39	41	38	37
Rib chops	34	35	32	36	35	33
Stewing	11	14	13	16	15	16
Pork:						
Chops, center cuts	31	30	34	27	29	33
Bacon, strips	34	36	37	31	35	35
Bacon, sliced	37	40	42	37	41	42
Hams, whole	30	29	31	26	26	29
Picnics, smoked	20	21	22	20	20	22
Lard	14	15	18	12	18	17
Veal:						
Cutlets	44	44	47	39	39	41
Loin chops	37	38	39	34	33	34
Rib chops	31	32	33	30	28	30
Stewing breast	17	18	18	17	15	15

FEBRUARY MEAT SCHOOLS

Schools for retail meat dealers, as an aid in "winning meat customers," will be continued by the National Live Stock and Meat Board during February in 32 cities and towns. Two of the Board's specially trained men in this field will conduct the meetings.

P. A. Goesser will conduct his part of the program in the following cities during the month: Shreveport, La., Feb. 1; Jackson, Miss., Feb. 2-3; Meridian, Miss., Feb. 6; Birmingham, Ala., Feb. 7; Montgomery, Ala., Feb. 8; Mobile, Ala., Feb. 9-10; New Orleans, La., Feb. 13; Baton Rouge, La., Feb. 14; Alexandria, La., Feb. 15; Beaumont, Tex., Feb. 16; Houston Tex., Feb. 17-20; Galveston, Tex., Feb. 21; San Antonio, Tex., Feb. 23-25; Austin, Tex., Feb. 27; and Waco, Tex., Feb. 28.

H. H. White's schedule covers Charleston, W. Va., Feb. 1; Lexington, Ky., Feb. 2-3; Louisville, Ky., Feb. 6; Nashville, Tenn., Feb. 7; Chattanooga, Tenn., Feb. 8; Knoxville, Tenn., Feb. 9-10; Asheville, N. C., Feb. 13; Atlanta, Ga., Feb. 14; Macon, Ga., Feb. 15; Columbus, Ga., Feb. 17; Tallahassee, Fla., Feb. 18; St. Petersburg, Fla., Feb. 20; Tampa, Fla., Feb. 21; Jacksonville, Fla., Feb. 22; Savannah, Ga., Feb. 23-24; Charleston, S. C., Feb. 27; and Augusta, Ga., Feb. 28.

The program is designed to aid retailers to increase the sales volume of meat, to build good will between retailers and packers, and to help solve merchandising problems of retailers.

NEWS OF THE RETAILERS

Jean Robinski has entered the meat and grocery business in Milwaukee, Wis., at 300 West Hayes ave.

New meat market has been opened in Minneapolis, Minn., by Ralph Kirby, located at 4803 Nicollet ave.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on January 26, 1939.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, Choice¹:				
400-500 lbs.	\$17.00@19.00		\$18.00@19.50	
500-600 lbs.	17.00@19.00		18.00@19.50	\$18.50@20.50
600-700 lbs.	17.00@19.00	\$17.50@19.00	18.00@19.50	18.50@20.50
700-800 lbs.	17.00@19.00	17.50@19.00	18.00@19.50	
STEERS, Good²:				
400-500 lbs.	15.00@17.00		16.00@18.00	
500-600 lbs.	15.00@17.00		16.00@18.00	16.00@18.50
600-700 lbs.	15.00@17.00	16.00@17.50	16.00@18.00	16.00@18.50
700-800 lbs.	15.00@17.00	16.00@17.50	16.00@18.00	
STEERS, Medium³:				
400-600 lbs.	14.00@15.00		14.50@16.00	15.00@16.00
600-700 lbs.	14.00@15.00	14.50@16.00	14.50@16.00	15.00@16.00
STEERS, Common (Plain)⁴:				
400-600 lbs.	13.00@14.00		13.50@14.50	
COWS (all weights):				
Choice	12.00@13.00	13.00@14.00	13.50@14.00	13.50@14.00
Good	11.50@12.00	12.50@13.00	12.50@13.00	13.00@13.50
Medium	11.00@11.50	12.00@12.50	12.00@12.50	12.00@13.00
Common (plain)				
Fresh Veal and Calf:				
VEAL (all weights)⁵:				
Choice	15.50@17.00	17.50@19.00	18.50@20.00	18.00@19.00
Good	14.00@15.50	16.00@17.50	16.50@18.50	16.50@18.00
Medium	13.00@14.00	14.50@16.00	15.50@16.50	15.00@16.50
Common (plain)	11.50@13.00	13.50@14.50	14.00@15.50	13.00@15.00
CALF (all weights)^{6,7}:				
Choice	14.00@15.00		15.50@16.50	
Good	13.00@14.00		14.50@15.50	
Medium	12.00@13.00		13.50@14.50	
Common (plain)				
Fresh Lamb and Mutton:				
LAMB, Choice:				
38 lbs. down	17.00@18.00	18.00@19.00	18.00@18.50	19.00@20.00
39-45 lbs.	16.50@17.50	17.00@18.00	17.00@18.00	19.00@20.00
46-55 lbs.	16.00@17.00	16.50@17.50	16.00@17.00	18.00@19.00
LAMB, Good:				
38 lbs. down	16.00@17.00	17.50@18.50	17.00@18.00	18.00@19.00
39-45 lbs.	15.50@16.50	16.50@17.50	16.50@17.50	17.50@18.50
46-55 lbs.	15.00@16.00	15.50@16.50	15.50@16.50	17.00@18.00
LAMB, Medium:				
All weights	15.00@16.00	15.50@17.00	15.50@17.00	16.00@18.00
LAMB, Common (plain):				
All weights	14.00@15.00	15.00@16.50	14.00@15.50	
MUTTON (Ewe), 70 lbs. down:				
Good	9.00@10.00	11.00@12.00	11.00@12.00	
Medium	8.00@9.00	10.00@11.00	10.00@11.00	
Common (plain)	7.00@8.00	8.50@10.00	8.50@10.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	14.50@15.50	15.00@15.50	15.00@16.00	15.00@16.00
10-12 lbs.	13.50@14.50	14.50@15.50	15.00@15.50	14.50@16.00
12-15 lbs.	12.50@13.50	13.50@14.50	14.00@14.50	14.00@15.00
16-22 lbs.	12.50@13.50			
SHOULDERS, Skinned, N. Y. style:				
8-12 lbs.	12.00@13.00		13.50@14.50	13.50@14.50
PICNICS:				
6-8 lbs.		13.50@14.50		
BUTTS, Boston style:				
4-8 lbs.	14.00@15.00		15.00@16.00	15.00@16.50
SPARE RIBS:				
Half sheets	11.00@12.00			
TRIMMINGS:				
Regular	7.00@7.50			

¹Includes heifers 300-450 lbs. and steers down to 300 lbs. at Chicago. ²"Skin on" at New York and Chicago. ³Includes sides at Boston and Philadelphia.

David KuxKausen is opening a grocery and meat business at 3427 West Villard ave., Milwaukee, Wis.

Ray C. Ritchey and Bert Harper have entered the meat business in New London, Ia.

Atlantic & Pacific Tea Co. is opening a new super-market unit in the Roxbury section of Johnstown, Pa.

Howard Wilcox and R. F. Lane have purchased the meat business of Peterson Bros. Market, Moscow, Idaho.

Jack Parker is new owner of the meat business formerly owned by H. H. Giese in Pullman, Wash.

Shipley & Slater are now engaged in the meat business at 41st ave. and Division st., Portland, Ore.

Geo. M. Sides has purchased a half interest in the meat market of Emil Massner in Tacoma, Wash.

New meat business has been established in Portland, Ore., at 3953 S. E. Hawthorne by Schuster & Brough.

Displays by Suppliers

(Continued from page 12.)

TAYLOR INSTRUMENT COMPANIES.—Indicating and recording thermometers and automatic control instruments used in the canning plant were displayed in a very attractive manner by Taylor Instrument Companies, specialists in precision equipment of this type. Industrial thermometers with Binoc tubing were featured. The company was represented by F. K. Taylor, N. C. Schmid, F. S. Ward and D. G. Dunbar.

FOXBORO CO.—Essential equipment in every canning plant—indicating, recording and temperature control instruments—were displayed attractively by this company. Some of the instruments—particularly for control and test purposes were on display for the first time. Cannery seeking information on processing and temperature problems provided a busy week for the company representatives in attendance.

YALE AND TOWNE MFG. CO.—An I-beam electric hoist with push-button control, suitable for heavy work in the canning plant—such as handling baskets of product into and out of processing retorts—was the featured item in this company's display. The company is also a large manufacturer of electric industrial trucks, tractors, trailers, skid platforms, chain hoists and other material and product handling equipment. Ralph H. Irwin, Sidney A. March, Neal Leary, George C. Hayes, Arch Stevens James and Raymond L. Biang were on hand to give expert advice on material handling problems.

ALUMINUM SEAL CO.—Caps and seals for bottles and other types of glass containers were shown in this firm's attractive display in Machinery Hall. Many food products packed in glass containers finished off with the company's product were on exhibit. In attendance at the display were a large number of company representatives including J. E. Sharp, H. D. Tilson, A. D. Hancock, J. W. Wilson, R. W. Simmons and others.

ANCHOR HOCKING GLASS CORP.—This firm, producers of plain and decorated pressed and thin blown tumblers, jars, jugs and bottles, had none of its products on display, the space being tastefully furnished and supplied with easy chairs instead. Here many a weary exhibit visitor found rest during his inspection of the displays. Among those present to discuss container requirements with canners were C. D. King, S. B. DeMerrell, J. R. Dilworth, J. J. Glynn, G. J. Graham, J. F. Beltinger, W. P. Carroll, B. P. Fox, W. G. Jander and S. R. Nicholson.

BARRETT-CRAVENS CO.—This company specializes in material and product handling equipment, including portable elevators, lift trucks, storage and drain racks, etc. Shown in its display were lift trucks and skids, barrel trucks and a portable elevator. Literature describing all products of the firm was available.

THE BRISTOL CO.—The featured display of this company—one that attracted considerable attention—was a time-temperature controller in operation. This device has been designed to provide complete automatic control of retort processing. The company's line of indicating, recording and control instruments was also on display. Present to explain the instruments to visitors were H. E. Beane, H. R. Bristol, J. F. Inderdohnen and E. B. Janvrin.

CHAIN BELT CO.—This company produces, among other things, chains of various types for equipment drives and conveyor use. Many of these were attractively displayed, including a Rex chain used extensively in the canning industry for conveying tin and glass containers through the various operations previous to processing. Literature illustrating and describing the many products manufactured by the company was available.

ELWELL-PARKER ELECTRIC CO.—This firm, builders of power industrial trucks, tractors and cranes, showed several types of electrically operated machines, including elevating and stacking trucks. These machines, a necessity for handling cased goods into and out of storage efficiently and economically, were of much interest to canners seeking ways and means to cut labor costs.

REPUBLIC STEEL CO.—Featured among the equipment on display in this booth was a welded, jacketed kettle made of 18-8 stainless steel. Many other items to illustrate the wide range of uses for stainless steel in the canning plant were also shown. The company is a large producer of exlite cold rolled

and Republic coke tin plate and many iron and steel products, literature describing which was available to all desiring it. C. C. Snyder, N. J. Clarke, J. M. Schlendorf, P. M. Hubbard, W. H. Oliver, E. A. Regan, J. B. Coffinberry, H. H. Pleasance, S. G. Disque, L. L. Caskey and J. B. Beyer were in attendance.

C. J. TAGLIABUE & CO.—Recording thermometers, recording pressure gauges, indicating and non-indicating controllers for temperature and pressure, steam operated controllers, steam traps, dial indicating thermometers and resistance thermometers—all embodying latest developments in design and construction—were shown in the Tag booth. Ernest D. Walker and Wallace W. White were in attendance.

LEE METAL PRODUCTS CORP.—Corrosion-resisting equipment for canners was featured by this firm. The neat designs and obviously high grade construction of the steam-jacketed kettles shown attracted the interested attention of many canners. George H. Tay and J. Munson Lee were in charge of the display.

MANNING, MAXWELL & MOORE, INC.—Indicating, recording and temperature control instruments were shown in this firm's display. These, of accurate design and sturdy construction, were well adapted to stand up under the rather severe conditions in the canning plant. Valves of many types and designs for use in the canning plant were also on display. Literature describing the company's products was in demand by exhibit visitors.

MERCURY MANUFACTURING CO.—This firm showed some units of its well known line of lift trucks, gasoline and electric tractors, trailers and hand trucks. The compact design and sturdy, rugged construction of these machines caused many canners to inspect them closely. Motion pictures of electric lift trucks in action were shown.

U. S. STEEL CORP.—A large booth in which was installed an animated display designed to impress on the observer the cleanliness and corrosion-resisting qualities of stainless steel was maintained by this company in the Machinery Hall Foyer. An information booth in which literature was available on the many products manufactured by this company and used in the canning plant was a busy place.

HAZEL-ATLAS GLASS CO.—A feature of this company's display was the attractive line of thin blown, decorated tumblers. Other products shown included glass jars, jugs and bottles in eye-catching shapes and designs. Company representatives in attendance included J. S. Algeo, L. M. Sutton, F. R. Walker and A. T. Garden.

STEIN-HALL MANUFACTURING CO.—Featured at the Stein-Hall headquarters was the company's Hall-Mark instant dry soup powder and soup mix, a product containing bouillon. C. C. Parsell, sales manager, and Richard Ripper, sales representative, formed the Stein-Hall hospitality committee.

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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef		
	Week end, Jan. 25, 1939.	Cur. week, 1938.
Prime native steers—		
400-600	10 1/2 @ 20	15 1/2 @ 16
600-800	10 1/2 @ 20	15 1/2 @ 16
800-1000	20 @ 21	15 1/2 @ 16
Good native steers—		
400-600	17 @ 18	13 @ 14
600-800	17 @ 18	13 @ 14
800-1000	17 @ 18	13 @ 14
Medium steers—		
400-600	15 @ 15 1/2	11 1/2 @ 12
600-800	15 @ 15 1/2	12 @ 12 1/2
800-1000	15 @ 16	12 1/2 @ 13
Heifers, good, 400-600	16 @ 17	12 @ 13
Cows, 400-600	11 1/2 @ 13	10 1/2 @ 11
Hind quarters, choice	12 1/2	12 @ 12
Fore quarters, choice	16 1/2	11

Beef Cuts		
Steer loins, prime	40 @ 37	
Steer loins, No. 1	33 @ 30	
Steer loins, No. 2	29 @ 21	
Steer short loins, prime	53 @ 53	
Steer short loins, No. 1	41 @ 44	
Steer short loins, No. 2	29 @ 29	
Steer loin ends (hips)	28 @ 19	
Steer loin ends, No. 2	25 @ 18	
Cow loins	19 @ 17	
Cow short loins	22 @ 21	
Cow loin ends (hips)	14 @ 14	
Steer ribs, prime	30 @ 26	
Steer ribs, No. 1	26 @ 22	
Steer ribs, No. 2	22 @ 17	
Cow ribs, No. 1	13 @ 12	
Cow ribs, No. 2	13 @ 12	
Steer rounds, prime	18 @ 14 1/2	
Steer rounds, No. 1	17 @ 13 1/2	
Steer rounds, No. 2	16 @ 13 1/2	
Steer chuck, prime	15 1/2 @ 11 1/2	
Steer chuck, No. 1	15 @ 11 1/2	
Steer chuck, No. 2	14 1/2 @ 10 1/2	
Cow rounds	14 @ 12	
Cow chuck	12 1/2 @ 10	
Steer plates	11 @ 9	
Medium plates	9 @ 8	
Briskets, No. 1	14 @ 15	
Steer navel ends	9 1/2 @ 8	
Cow navel ends	7 @ 7 1/2	
Fore shanks	10 @ 9 1/2	
Hind shanks	7 1/2 @ 8	
Strip loins, No. 1, bulls	57 @ 55	
Strip loins, No. 2	50 @ 35	
Sirloin butts, No. 1	29 @ 23	
Sirloin butts, No. 2	22 @ 19	
Beef tenderloins, No. 1	65 @ 73	
Beef tenderloins, No. 2	50 @ 53	
Rump butts	15 @ 14	
Flank steaks	20 @ 17	
Shoulder clods	16 1/2 @ 15 1/2	
Hanging tenderloins	17 @ 15	
Insides, green, 56 @ 8 lbs.	17 1/2 @ 17 1/2	
Outsides, green, 56 @ 8 lbs.	15 1/2 @ 16 1/2	
Knuckles, green, 56 @ 8 lbs.	17 @ 16 1/2	

Beef Products		
Brains (per lb.)	7 @ 7	
Hearts	10 @ 11	
Tongues	20 @ 19	
Sweetbreads	17 @ 22	
Ox-tail, per lb.	10 @ 12	
Fresh tripe, plain	10 @ 10	
Fresh tripe, H. C.	11 1/2 @ 11 1/2	
Livers	20 @ 20	
Kidneys, per lb.	10 @ 9	

Veal		
Choice carcasses	17 @ 18	
Good carcasses	14 @ 16	
Good saddles	19 @ 21	
Good racks	13 @ 15	
Medium racks	10 @ 12	

Veal Products		
Brains, each	10 @ 11	
Sweetbreads	36 @ 36	
Calif livers	50 @ 50	

Lamb		
Choice lambs	18 @ 17	
Medium lambs	17 @ 15	
Choice saddles	22 @ 19	
Medium saddles	21 @ 18	
Choice fores	14 @ 15	
Medium fores	13 @ 13	
Lamb fries, per lb.	31 @ 30	
Lamb tongues, per lb.	14 @ 15	
Lamb kidneys, per lb.	20 @ 20	

Mutton		
Heavy sheep	8 @ 8	
Light sheep	10 @ 10	
Heavy saddles	10 @ 10	
Light saddles	12 @ 12	
Heavy fores	6 @ 6	
Light fores	8 @ 8	
Mutton legs	14 @ 14	
Mutton loins	12 @ 12	
Mutton stew	6 @ 6	
Sheep tongues, per lb.	12 1/2 @ 12 1/2	
Sheep heads, each	10 @ 10	

Fresh Pork and Pork Products

Pork loins, 8 @ 10 lbs. av.	15 @ 16 1/2
Picnics	12 @ 12 1/2
Skinned shoulders	12 1/2 @ 13
Tenderloins	20 @ 20
Spare ribs	12 @ 11
Back fat	8 @ 10
Roston butts	15 @ 15
Boneless butts, cellar	18 1/2 @ 19
Trims, 26 @ 4	10 @ 10
Hocks	9 @ 11
Tails	4 @ 4
Neck bones	11 @ 11
Slip bones	4 @ 4
Pigs' feet	4 @ 5 1/2
Kidneys, per lb.	10 @ 9
Livers	10 @ 7
Brains	9 @ 9
Ears	3 1/2 @ 4
Snouts	5 @ 9
Heads	6 @ 7 1/2
Chitterlings	6 1/2 @ 7

DRY SALT MEATS

Clear bellies, 14 @ 16 lbs.	11 1/2 @ 11 1/2
Clear bellies, 18 @ 20 lbs.	10 @ 10
Rib bellies, 25 @ 30 lbs.	10 @ 10
Fat backs, 10 @ 12 lbs.	6 @ 6 1/2
Fat backs, 14 @ 16 lbs.	7 @ 7 1/2
Regular plates	7 @ 7 1/2
Jowl butts	6 @ 6 1/2

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14 @ 16 lbs., parchment paper	21 1/2 @ 22
Fancy skd. hams, 14 @ 16 lbs., parchment	22 @ 22 1/2
Standard reg. hams, 14 @ 16 lbs., plain	19 1/2 @ 21
Picnics, 4 @ 8 lbs., short shank, plain	15 1/2 @ 16 1/2
Picnics, 4 @ 8 lbs., long shank, plain	14 1/2 @ 15
Fancy bacon, 5 @ 8 lbs., parchment paper	22 @ 23
Standard bacon, 6 @ 8 lbs., plain	10 1/2 @ 20
No. 1 beef sets, smoked	35 @ 36
Insides, 8 @ 12 lbs.	32 1/2 @ 34
Outsides, 5 @ 9 lbs.	32 @ 32 1/2
Knuckles, 5 @ 9 lbs.	32 @ 32 1/2
Cooked hams, choice, skin on, fattened	34 1/2 @ 35 1/2
Cooked hams, choice, skinned, fattened	27 1/2 @ 28 1/2
Cooked picnics, skin on, fattened	28 1/2 @ 29 1/2
Cooked picnics, skinned, fattened	28 1/2 @ 29 1/2

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$13.25
80-100 pieces	12.75
100-125 pieces	12.75
Regular pork	17.00
Brisket pork	21.00
Clear plate pork, 25-35 pieces	14.00
Plate beef	23.00
Extra plate beef	24.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$16.00
Lamb tongue, short cut, 200-lb. bbl.	2 @ 5.00
Regular tripe, 200-lb. bbl.	16.00
Honeycomb tripe, 200-lb. bbl.	22.50
Pocket honeycomb tripe, 200-lb. bbl.	26.00

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	7 1/2 @ 7 1/2
Special lean pork trimmings 85%	14 1/2 @ 14 1/2
Extra lean pork trimmings 85%	16 @ 16 1/2
Pork cheek meat (trimmed)	10 @ 10 1/2
Pork hearts	6 1/2 @ 7
Pork livers	7 1/2 @ 7 1/2
Native boneless bull meat (heavy)	14 @ 14 1/2
Shank meat	13 1/2 @ 13 1/2
Boneless chuck	13 1/2 @ 13 1/2
Beef trimmings	11 1/2 @ 11 1/2
Beef cheeks (trimmed)	10 1/2 @ 10 1/2
Dressed cutters, 350 lbs. and up	10 1/2 @ 10 1/2
Dressed cutter cows, 400 lbs. and up	11 @ 11
Dr. Bologna bulls, 600 lbs. and up	11 @ 11
Pork tongues, canned trim, S. P.	12 1/2 @ 12 1/2

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	20 1/2 @ 20 1/2
Country style sausage, fresh in link	17 1/2 @ 17 1/2
Country style sausage, fresh in bulk	15 1/2 @ 15 1/2
Country style sausage, smoked	20 1/2 @ 20 1/2
Frankfurters, in sheep casings	23 1/2 @ 23 1/2
Frankfurters, in hog casings	21 @ 21
Bologna in beef bungs, choice	17 1/2 @ 17 1/2
Bologna in beef middles, choice	17 1/2 @ 17 1/2
Liver sausage in beef rounds	14 1/2 @ 14 1/2
Liver sausage in hog bungs	17 1/2 @ 17 1/2
Smoked liver sausage in hog bungs	22 1/2 @ 22 1/2
Head cheese	16 @ 16
New England luncheon specialty	23 @ 23
Mixed luncheon specialty, choice	18 1/2 @ 18 1/2
Tongue sausage	28 @ 28
Blood sausage	18 @ 18
Souse	17 1/2 @ 17 1/2
Polish sausage	21 1/2 @ 21 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	40 @ 40
Thuringer cervelat	21 @ 21
Farmer	28 1/2 @ 28 1/2
Holsteiner	27 1/2 @ 27 1/2
B. C. salami, choice	35 @ 35
Milano, salami, choice in hog bungs	34 @ 34
B. C. salami, new condition	21 1/2 @ 21 1/2
Priseras, choice, in hog middles	33 @ 33
Genoa style salami, choice	42 @ 42
Peperoni	31 @ 31
Mortadella, new condition	21 1/2 @ 21 1/2
Capicola	45 @ 45
Italian style hams	34 @ 34
Virginia hams	38 @ 38

LARD

Prime steam, cash, Bd. Trade	67 1/2 @ 67 1/2
Prime steam, loose, Bd. Trade	66 1/2 @ 66 1/2
Refined lard, tierces, f.o.b. Chgo.	8 3/4 @ 8 3/4
Kettle rend., tierces, f.o.b. Chgo.	9 3/4 @ 9 3/4
Leaf, kettle rendered, tierces, f.o.b. Chicago	9 3/4 @ 9 3/4
Neutral, tierces, f.o.b. Chicago	9 3/4 @ 9 3/4
Shortening, tierces, c.a.f.	9 25 @ 9 25

OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	8 @ 8
Prime No. 2 oleo oil	7 1/2 @ 7 1/2
Prime oleo stearine	6 1/2 @ 6 1/2

TALLOW AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid	5 1/2 @ 5 1/2
Prime pickers tallow, 3-4% acid	5 1/2 @ 5 1/2
Special tallow	5 1/2 @ 5 1/2
No. 1 tallow, 10% f.f.a.	5 @ 5
Choice white grease, all hog	5 1/2 @ 5 1/2
A-White grease, 4% acid	5 1/2 @ 5 1/2
B-White grease, maximum 5% acid	5 @ 5 1/2
Yellow grease, 16-20 f.f.a.	4 1/2 @ 4 1/2
Brown grease, 25 f.f.a.	4 1/2 @ 4 1/2

ANIMAL OILS

	Per lb.
Prime edible lard oil	10 1/2 @ 10 1/2
Prime burning oil	9 1/2 @ 9 1/2
Prime lard oil—inedible	9 @ 9
Extra W. 8 lard oil	8 1/2 @ 8 1/2
Extra lard oil	8 1/2 @ 8 1/2
Extra No. 1 lard oil	8 1/2 @ 8 1/2
Spec. No. 1 lard oil	8 1/2 @ 8 1/2
No. 1 lard oil	8 1/2 @ 8 1/2
No. 2 lard oil	8 1/2 @ 8 1/2
Acidless tallow oil	8 1/2 @ 8 1/2
20° C. T. neatfoot oil	14 1/2 @ 14 1/2
Pure neatfoot oil	11 1/2 @ 11 1/2
Prime neatfoot oil	9 @ 9
Extra neatfoot oil	8 1/2 @ 8 1/2
No. 1 neatfoot oil	8 1/2 @ 8 1/2

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	5 1/2 @ 5 1/2
Valley points, prompt	8 @ 8 1/4
White deodorized, in bbls., f.o.b. Chgo.	8 @ 8 1/4
Yellow deodorized	8 @ 8 1/4
Soap stock, 50% f.f.a., f.o.b. mills	11 1/2 @ 13 1/2
Soybean oil, f.o.b. mills	4 1/2 @ 4 1/2
Corn oil, in tanks, f.o.b. mills	6 @ 6
Coconut oil, sellers' tanks, f.o.b. coast	21 1/2 @ 25 1/2
Refined in bbls., f.o.b. Chicago	6 @ 6

OLEOMARGARINE

F. O. B. Chicago.

White domestic vegetable margarine	14 1/2 @ 14 1/2
White animal fat margarine, in 1 lb. cartons	14 @ 14
Water churned pastry	11 @ 11
Milk churned pastry	11 1/2 @ 11 1/2
White nut margarine	9 1/2 @ 9 1/2

(Continued on page 46.)



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Philadelphia, Pa.

Chicago Markets

(Continued from page 44.)

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. whse stock):	
In 425-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots:	
Dbl. refined granulated	6.90
Small crystals	7.90
Medium crystals	8.25
Large crystals	8.65
Dbl. rfd. gran. nitrate of soda	3.75
Salt, per ton, in minimum car of 80,000	
lbs. only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	@2.75
Second sugar, 90 basis	None
Standard gran., f.o.b. refiners (2%)	@4.30
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@3.90
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@3.80
Dextrose, in car lots, per cwt. (in paper bags)	@3.39

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@.16
Domestic rounds, 140 pack	@.28
Export rounds, wide	@.40
Export rounds, medium	@.25
Export rounds, narrow	@.35
No. 1 weasands	@.06
No. 2 weasands	@.04
No. 1 bungs	@.10
No. 2 bungs	@.07
Middles, regular	@.38
Middles, select, wide, 26@24 in.	@.45
Middles, select, extra wide, 24 in. and over	@.65
Dried bladders	
12-15 in. wide, flat	.75
10-12 in. wide, flat	.65
8-10 in. wide, flat	.35
6-8 in. wide, flat	.25
Hog casings:	
Narrow, per 100 yds.	2.10
Narrow, special, per 100 yds.	2.00
Medium, regular	1.50
English, medium	1.25
Wide, per 100 yds.	1.00
Extra wide, per 100 yds.	.75
Export bungs	.22
Large prime bungs	.17
Medium prime bungs	.09
Small prime bungs	.04
Middles, per set	.18
Stomachs	.09

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime	16	17½
Resifted	16½	18½
Chili Pepper		19½
Chili Powder		19
Cloves, Ambony	19	32
Madagascar	19	22
Zanzibar	20	23
Ginger, Jamaica	15	16½
African	60	65
Mace, Fancy Banda	60	65
East India	53	58
E. I. & W. I. Blend		54
Mustard Flour, Fancy	22½	25½
No. 1	15	15
Nutmeg, Fancy Banda	25	25
East India	21	21
E. I. & W. I. Blend		16½
Paprika, Extra Fancy	40	40
Paprika, Sweet Red Pepper	26½	26½
Pimlico (220-lb. bbls.)	27½	27½
Pepper, Cayenne	26	26
Red Pepper, No. 1	19	19
Pepper, Black Aleppo	9½	10½
Black Lampong	6½	7½
Black Tellicherry	10	11
White Java Muntok	9½	11½
White Singapore	9	11
White Packers		10½

SEEDS AND HERBS

	Ground
	Whole, Sausage.
Caraway Seed	9
Celery Seed, French	10
Comino Seed	14½
Coriander Morocco Bleached	8
Coriander Morocco Natural No. 1	6½
Mustard Seed, Dutch Yellow	9½
American	7½
Marjoram, French	17
Oregano	13½
Sage, Dalmatian, Fancy	8½
Dalmatian No. 1	7½

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good and choice, 1025-lb.	\$ @12.00
Steers, good, 1005-1273-lb.	10.00@10.90
Steers, medium, 1300-lb.	@ 9.40
Cows, medium	6.00@ 8.50
Cows, common	5.50@ 5.75
Bulls, medium	6.50@ 7.75

LIVE CALVES

Vealers, good and choice	\$10.50@13.00
Vealers, medium	8.50@ 9.50
Calves, medium and good	6.50@ 7.50

LIVE HOGS

Hogs, good to choice, 145-200-lb.	\$ @ 7.95
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LIVE LAMBS

Lambs, good and choice, 85-90-lb.	\$ 9.75@10.25
Lambs, medium	@ 8.90
Sheep, common and medium	2.00@ 3.25

DRESSED BEEF

City Dressed.

Choice, native, heavy	.21 @22
Choice, native, light	.30 @21
Native, common to fair	.17 @19½

Western Dressed Beef.

Native steers, 600@800 lbs.	.19 @21
Native choice yearlings, 440@600 lbs.	.19 @20
Good to choice heifers	.17 @18
Good to choice cows	.15 @16
Common to fair cows	.13 @14
Fresh bologna bulls	.12½ @13½

BEEF CUTS

	Western.	City.
No. 1 ribs	.25 @27	.26 @28
No. 2 ribs	.22 @24	.23 @24
No. 3 ribs	.19 @21	.21 @22
No. 1 loins	.40 @48	.44 @50
No. 2 loins	.30 @40	.36 @42
No. 3 loins	.24 @25	.30 @34
No. 1 hinds and ribs	.22½ @24	.23 @25
No. 2 hinds and ribs	.20 @22	.21 @22½
No. 1 rounds	.17 @17	.17 @18
No. 2 rounds	.16 @16	.16 @17
No. 3 rounds	.15 @15	.15 @16
No. 1 chucks	.17 @17	.17 @18
No. 2 chucks	.16 @16	.16 @17
No. 3 chucks	.15 @15	.15 @16
City dressed bolognas	.13 @14	.13 @14
Rolls, reg. 6@8 lbs. av.	.23 @25	.23 @25
Rolls, reg. 4@6 lbs. av.	.18 @20	.18 @20
Tenderloins, 4@6 lbs. av.	.50 @60	.50 @60
Tenderloins, 5@6 lbs. av.	.50 @60	.50 @60
Shoulder cloids	.16 @18	.16 @18

DRESSED VEAL

Good	.17½ @18½
Medium	.16½ @17½
Common	.15½ @16½

DRESSED SHEEP AND LAMBS

Spring lambs, good	.19½ @20½
Spring lambs, good to medium	.18½ @19½
Spring lambs, medium	.18 @18½
Sheep, good	.10 @11
Sheep, medium	.8 @10

DRESSED HOGS

Hogs, good and choice (90-140 lbs., head on; leaf fat in)	\$12.25@13.25
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FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.	.15 @15½
Shoulders, Western, 10@12 lbs. av.	.13½ @14
Butts, boneless, Western	@23
Butts, regular, Western	.15½ @16½
Hams, Western, fresh, 10@12 lbs. av.	.21 @22
Picnics, West., fresh, 6@8 lbs. av.	.14 @15
Pork trimmings, extra lean	@18½
Pork trimmings, regular 50% lean	@16½
Spare ribs	@12½

COOKED HAMS

Cooked hams, choice, skin on, fattened	@38
Cooked hams, choice, skinless, fattened	@39

SMOKED MEATS

Regular hams, 8@10 lbs. av.	.24 @25
Regular hams, 10@12 lbs. av.	.23 @24
Regular hams, 12@14 lbs. av.	.22 @23
Skinless hams, 10@12 lbs. av.	.24 @25
Skinless hams, 12@14 lbs. av.	.23 @24
Skinless hams, 14@16 lbs. av.	.22½ @23½
Skinless hams, 16@20 lbs. av.	.22 @23
Picnics, 4@6 lbs. av.	.17 @18
Picnics, 6@8 lbs. av.	.16½ @17½
City pickled bellies, 8@12 lbs. av.	.20 @21
Bacon, 16@20 lbs. av.	.23 @24
Bacon, boneless, city	.22 @23
Rollettes, 8@10 lbs. av.	.21 @22
Beef tongue, light	@23
Beef tongue, heavy	@24

FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, l. c. trimmed	28c a pound
Sweetbreads, beef	30c a pound
Sweetbreads, veal	70c a pair
Beef kidneys	12c a pound
Mutton kidneys	4c each
Livers, beef	25c a pound
Oxtails	14c a pound
Beef hanging tenders	30c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop Fat	\$1.75 per cwt.
Breast Fat	2.50 per cwt.
Edible Suet	3.50 per cwt.
Indesible Suet	3.00 per cwt.

GREEN CALFSKINS

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals	.15	2.10	2.25	2.30	2.45
Prime No. 2 veals	.15	2.05	2.10	2.15	2.30
Buttermilk No. 1	.12	1.80	1.95	2.00	2.15
Buttermilk No. 2	.11	1.65	1.80	1.85	2.00
Branded gruby	.7	.80	1.00	1.05	1.10
Number 3	.7	.80	1.00	1.05	1.10

BONES AND HOOFS

	Per ton	delf'd basis
Round shins, heavy	\$62.50	
light	55.00	
Flat shins, heavy	52.50	
light	47.50	
Hoofs, white	75.00	
black and white striped	40.00	

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score)	.25½ @26½	.25½ @26½
Creamery (90-91 score)	.24½ @25½	.25½ @26½
Creamery firsts (88-89)	.24½ @25½	.25½ @26½

EGGS.

Extra firsts	.16½ @16½	
Firsts, fresh	.16 @16½	.17 @17
Standards	.18 @18½	

LIVE POULTRY.

Fowls	.9 @18½	.21 @24
Springs	.15 @20	
Broilers	.14 @17	.21 @22
Capons	.18 @23	
Old Roosters	.12 @13	.13 @13
Ducks	.19 @15	
Geese	.10 @14	.14 @14
Turkeys	.16 @21	

DRESSED POULTRY.

Chickens, 17-24, frozen	.22 @23	.23 @24
Chickens, 25-47, frozen	.21 @21½	.21 @21½
Chickens, 48/up, frozen	.22 @22½	.22½ @23½
Fowls, 31-47, fresh	.15 @19	.17½ @20
48-59, fresh	.19 @21	
60 and up, fresh	.21 @22	
Turkeys, Northwestern		
Young toms, boxes	.27 @27½	.30 @30
Young hens, boxes	.28 @28	.31 @31

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter for week ended Friday, January 20.

	14.	16.	17.	18.	19.	20.
Chicago	.25½	.25½	.25½	.25½	.25½	.25½
New York	.26½	.26½	.26½	.26½	.26½	.26½
Boston	.27½	.27½	.27½	.27½	.27½	.27½
Phila.	.26½	.26½	.26½	.26½	.26½	.26½
San Fran.	.28	.27½	.27	.27	.27	.27

*Not available.

Wholesale prices carlots—fresh centralized—90 score at Chicago:

House	.25	.25	.25	.25	.25	.25
Track	.25½	.25	.25	.25	.25	.25

*Not quoted.

Receipts of butter by cities (lb.—Gross Wt.):

	This week.	Since January 1—1939.
Chgo.	3,031,171	2,956,843
New York	3,623,339	3,669,931
Boston	1,213,307	1,053,359
Phila.	1,114,511	1,064,398

Total...8,982,328 8,744,531 31,856,130 31,710,281

Cold storage movement (lbs.—Net Wt.):

	In Jan.	Out Jan.	On hand Jan. 20.	Same day last year.
Chicago	314,022	55,447	255	11,571,672
New York	118,804	40,147	960	2,356,186
Boston	2,730	16,882	2,812	663,049
Phila.	10,280	51,397	507,730	76,044

Total...131,804 548,561 98,915,027 14,587,951

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PORK - BEEF - VEAL - LAMB

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NATURE AND
HUMAN SKILL
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Men Wanted

Casing Salesman

Wanted, casing salesman familiar with Pacific Coast trade. W-462, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

wanted by Eastern Canadian Govt. inspected packer. Must be thoroughly experienced, able to turn out quality fresh sausage, bologna, wieners and meat loaves, consistent in quality, texture and flavor; thoroughly familiar with costs, able to plan and supervise this department. Give references, experience, age, salary wanted. In first reply. W-453, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Foreman

Wanted for rendering plant, foreman who is thoroughly experienced cooking butcher shop collections, blending tallow and grease, and manufacturing meat meal. Must give references, salary expected. W-455, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

All-Around Man

Wanted, all-around man, old or young, who is unemployed but understands all phases of packinghouse work, to manage small growing plant, in rural section of Missouri. W-456, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Bookkeeper-Executive

Position wanted by bookkeeper-executive, age 38, versed in every phase of accountancy, particularly pertaining to meats; expert on taxes. Capable of assuming entire charge, office, credits and collections. Nominal remuneration. W-469, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

First-Class Sausage Foreman

Do you need a good sausagemaker who knows his business and is thoroughly experienced on all kinds of sausage, loaves and luncheon meats? Can handle men and supervise packing plant. W-451, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Plant Manager

Capable taking complete charge of independent packing plant. Can handle operating, selling and credits. Best references and absolutely dependable. Available February 20. Can move. W-459, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Knows Packinghouse Finance

Financial man, employed. Extensive packinghouse experience. Services available on reasonable notice. W-452, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Position Wanted

Plant Manager or Superintendent

Unlimited experience, live stock, sales and all departments. Can operate plant with minimum cost. Have handled labor disputes successfully. Age 39. Have family and good habits. Best of references. Go anywhere. W-463, Norman C. Nourse, 1031 S. Broadway, Los Angeles, California.

Superintendent or Manager

Wanted, position as superintendent or manager of medium or small sized plant. Prefer plant not making satisfactory returns, conditions considered, where one is given a free hand, and let results speak for themselves. W-464, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Superintendent

with 20 years' practical experience, both large and small plants. Thoroughly experienced all departments: Sausage manufacturing, curing cellars, old and new cure for hams, all beef and pork operations, smoked meats, hog cutting, tank house, lard rendering. Now employed, good reasons for changing. Excellent references from past and present employers. W-465, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Sausage Foreman

Position wanted by sausage foreman with 20 years' practical experience making all types of sausages, loaves and specialties. Can go anywhere. Furnish references on request. W-466, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Packing Plant

For sale, complete packing plant. This plant is located in the center of oil district of 200,000 population within a radius of 60 miles. Capacity of 75 cattle and 200 hogs per week. Stone and concrete buildings, in perfect repair. Plenty of livestock in this vicinity. All paved roads. Joins stockyards. Write or wire Alex Oilphant, Holdenville, Oklahoma.

Packing Plant

For sale, complete packing plant. Located in Central Iowa. Capacity 200 cattle and 200 hogs a week. Now in operation. Good established territory. Write FS-445, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packing and Sausage Plant

For sale, compact, well-equipped packing and sausage plant in midwest packing center of 80,000; \$19,000 business last 3 months 1938. Investment \$4,000 to \$5,000 cash will handle. Balance \$2,700 RFC loan. Act promptly. FS-458, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PACKING PLANT, complete, old established name; capacity 100 cattle, 500 hogs, 100 smalls weekly; excellent beef, hog, sausage coolers. Dock, stock pens, siding 4-Rys. Stock yards next. City 150,000 Pop. 9 trucks, 16-truck brick garage. Large 2-story brick buildings, sprinkler protected. Two 150-h.p. boilers. Large cellars, sausage kitchen, smoke-houses, cooking capacity, etc. Best location state. Original owners dead. Going concern, great opening for ability. Golden opportunity. Ample land for expansion. FS-461, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Sausage Factory

For sale, hog cutting, beef boning, sausage and smoked meat factory; large curing cellar. In heart of Fulton Market, Chicago. Going business. FS-460, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

Bologna Making Machinery

Wanted, complete set of bologna manufacturing machinery. Write or call: Mr. Efnstoss, 180 N. 11th St., Brooklyn, N. Y.

Equipment for Sale

Anderson Expeller

For sale, Anderson Model RB Expeller, complete with preheating hopper, conveyor, and feed attachments. Motor 220 volts, 3 phase, 20 H.P. Excellent condition. Priced for immediate sale. FS-467, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

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No. 43-T "BUFFALO" Self-Emptying Cutter
No. 43-B "BUFFALO" Cutter
No. 32 "BUFFALO" Cutter
No. 27 "BUFFALO" Cutter
No. 56-B "BUFFALO" Grinder
No. 51-B "BUFFALO" Grinder
1500-lb. "BUFFALO" Mixer
1000-lb. "BUFFALO" Mixer
250-lb. "BUFFALO" Stuffer
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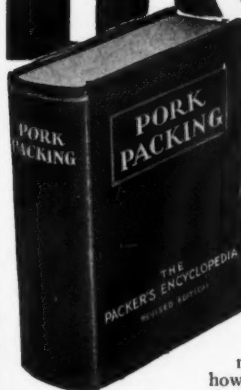
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Equipment for Sale

Harrington Fillers

For sale, 1 No. 410 Harrington Style "H" Lard Block Filling Machine, 1 Harrington No. 3, four and eight pound Lard Filler, Serial No. 318. This equipment is in excellent mechanical condition, and will be sold at a substantial reduction from original cost. FS-446, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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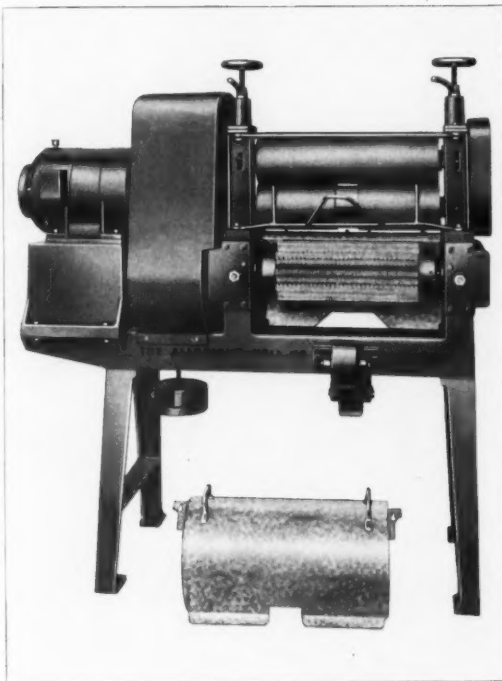
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